

INSTRUCTION MANUAL

TOSHIBA MICROWAVE OVEN

MODEL

ER-H8HK • ER-H8SG • ER-H8MS

(WITH OVEN AND SUPER HEATED STEAM FUNCTION)

- Thank you for buying Toshiba Microwave Oven (with oven and super heated steam function).
- To apply this product safely and properly, please read the instruction manual thoroughly and well understand before use.
- After reading, please keep the instruction manual handy.

FIRSTLY

READ SAFETY PRECAUTION (Page 4-10)

This action has to be taken before using the product.



SAFETY

ALWAYS USE THE OUTLET WITH EARTH CONNECTOR (Page 6)

Connect the plug with the outlet, which has earth connector.



BEGIN

WARM THE OVEN (Page 18)

Warm the empty cavity to eliminate the oil inside the cavity.



NEXT

READ PRECAUTION FOR INFRARED SENSOR (Page 16~17)

This action has to be taken to have the infrared sensor examine the food material correctly.



START!




LET'S START COOKING! (Page 19~49)

Please read "HOW TO COOK"



AUTO POWER OFF (STAND BY POWER 「」)

Power will turn off automatically when not in use to save the energy.

- While the door is closed, electricity will not be charged to the appliance although the plug is connecting to the outlet (Display will not show any signal). Once, the door is opened; the electricity will be charged to the appliance. The microwave is ready to work (Display shows 「」).
- If the door does not activate at all for 5 minutes while 「」 is displayed on the screen, the power will automatically turn off.
 - ※ However, the power will not automatically turn off, if the door is not opened after cooking completed. When the door is opened, the power will automatically turn off in 5 minutes later. (If the door is activated and the display shows "HIGH TEMP.", the power will not automatically turn off until the temperature get lower and "HIGH TEMP." disappears.)
- When opening and closing the door after the power is turning off, the electricity will be charged to the appliance and the 「」 is shown on the display.

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This instruction manual will show the following indications:

operation steps

12

changed condition after operation




display

illuminate

MICROWAVE

flash



MICROWAVE

steam operation

steam

SAFETY PRECAUTION

STRICT TO FOLLOW

- This product and instruction manual contain important safety information of the product to prevent danger to users and others as well as to prevent any damages to properties. Understand the meaning of the following indications and symbols before reading the information. Make sure to follow safety precautions.

SIGNAL EXPLANATION



DANGER

Indicating "when the product is used wrongly, it may lead to death and severe injuries*¹ add occur in suddenly".



WARNING

Indicating "when the product is used wrongly, it may lead to severe injuries*¹ and death".



CAUTION

Indicating "when the product is used wrongly, it was supposed that the user might get a minor injury*² or there might be some physical damage*³".

SYMBOL EXPLANATION



PROHIBITION

⊘ indicates prohibition (must not do). The details of the prohibition will be instructed by sentences or illustrations nearby or in the symbol.



MANDATORY

● indicates mandatory (must do). The details of the mandatory will be instructed by sentences or illustrations nearby or in the symbol.



CAUTION

⚠ indicates caution. The details of the caution will be instructed by sentences or illustrations nearby or in the symbol.

*1 : Severe injuries means to get blinded, wounded, burnt (high and low temperature), electric shock, broken bones, and poisoned, etc. Consequently, side effect may occur and you may need hospital treatment. Recovery may be extended.

*2 : Minor injury requires no hospitalization or long time period commuting to the hospital for medical treatment. It refers to hurt, scald, receiving an electric shock.

*3 : Damages to properties mean damage to the accommodations, properties, farmlands, and pets, etc.

BEFORE USE



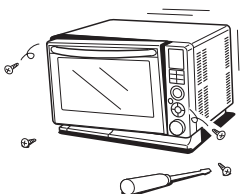
DANGER



DO NOT
DISASSEMBLE

Do not disassemble or repair by yourself.
(except there is an exceptional on the instruction manual)

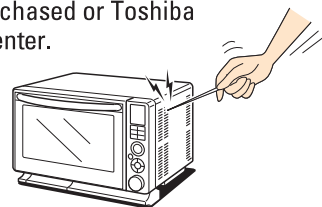
Risk of fire, electric shock, and injury.
For repair, please contact the shop where purchased or Toshiba Service Center.



PROHIBITED

Do not attempt to insert fingers or metal articles, e.g. a pin or a wire, into the hole of the air inlet/outlet and the water tank.

Risk of fire, electric shock, and injury.
In case foreign particles enter the inside of the appliance, please disconnect the plug. Then contact the shop where purchased or Toshiba Service Center.



WARNING



EXCLUSIVE
POWER
SUPPLY

Make sure to connect the microwave oven to an exclusive power supply of the related voltage.

Sharing power supply with other appliances or use of extension power cord, may cause fire and electric shock.



PROHIBITED

Do not use when the cord or the power plug is broken, or loose.

In case the cord or the power plug is broken, please have a professional repairs first to prevent a fire and electric shock.

BEFORE USE (continued)**! WARNING**

PROHIBITED

Do not retract the power cord and the power plug tight and do not bend, pull, twist, pinch, or put the heavy objects on both of them.

The cord may be damaged, then it may cause fire and electric shock.

REMOVE
THE DUST

Wipe away the dust with dry cloth on the power plug and its prongs before connecting power plug to power outlet.
If it is dusty, it may cause a fire.



PROHIBITED

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

! CAUTION

PROHIBITED

Do not put the power cord or the power plug near the air outlet, any dump area, or any high temperature area.

It may cause fire and electric shock.

HOLD
THE PLUG
AND PULL

When unplugging, hold the plug and then pull it out.

If you pull on the power cord, the cord may be broken, cause fire, and electric shock.



UNPLUG

Disconnect the plug from the AC outlet when not in use for a long time.

It may cause electric leakage or fire due to the deterioration of the insulation.

**INSTALLATION****! WARNING**

UNPACKING

Remove all packing materials before use.

If such materials are not removed, a spark may occur during the operation. It may cause fire and burns.



Keep or dispose of the packing plastic out of reach from children.

If they put the plastic over their heads, it may lead to suffocation.



PROHIBITED

Do not put flammable or non-heat resistant objects near the appliance.

It may cause fire or burns.

Do not place the appliance on a mat, a carpet, a tablecloth and the like, or near a curtain.

Please avoid putting in the location which face to sparking furniture or wall which has electrical outlet facing to ventilator, because it might cause transformation due to heat. Because canned spray might catch fire or might be broken, do not let it come closer.

SAFETY PRECAUTION

INSTALLATION (Continued)



WARNING

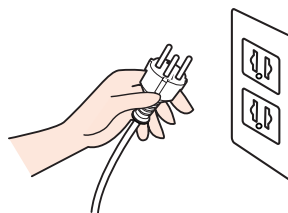


ALWAYS
CONNECTED
EARTH
GROUND

Always use the power outlet with earth socket.

For safety, connect the power plug to power outlet with earth socket only.

Otherwise, it may cause electric shock.



- Inspect the microwave regularly. If the door or leakage protector is broken, do not operate the microwave until a proper repair by professionals.
- Do not perform repair that need to uncover leakage protector without professionals. Otherwise, it may cause a severe injury.
- Only use the microwave-usable containers.
- Observe the microwave when operating with plastic or paper containers. It may cause a fire.



CAUTION

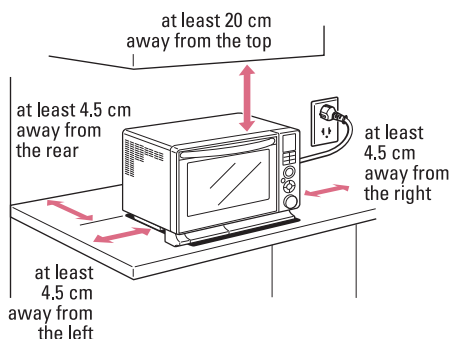


SPACE
FROM WALL

Place the appliance away from the wall.

It may overheat and lead to fire. There is an air outlet at the upper rear side of the appliance. Do not place the appliance with its air outlet facing the wall. The wall may be stained by food steam or oil disposed through the air outlet.

Space Distance Reference



PROHIBITED

Do not use near fire, dump area or high humidity area, high temperature area, or a steam vent

It may cause fire, electric shock and current leakage.



PROHIBITED

Do not place the appliance on the unstable surface.

It may cause injuries, if it falls down. If it falls from earthquake or any other reasons, do not use before contacting the shop where purchased to arrange inspection.

DURING OPERATION



WARNING



PROHIBITED

Do not allow children to operate unsupervised unless given sufficient instructions and the child is aware of the dangers of misuse.



PROHIBITED

Do not unplug while the appliance is operating.

A spark may occur, may lead to fire, and electric shock.

DURING OPERATION

! WARNING



Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.



The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.



The oven should be cleaned regularly and any food deposits removed.



IN CASE OF
MALFUNCTION,
STOP USING.

In case of malfunction or failure, stop using immediately.

There might cause a fire, emitting smoke, receiving electric shock.

<Example of malfunction/failure>

- Power Cord or Plug was heated due to malfunction.
- There is a strange noise or smell occurred during usage.
- It might not shut shutdown automatically.
- There might be spark or smoke.

- Immediately remove the power plug from consent and please request for inspection and repair from your selling agent.

! CAUTION



PROHIBITED

Do not operate the appliance when there are objects between the front face and the door.

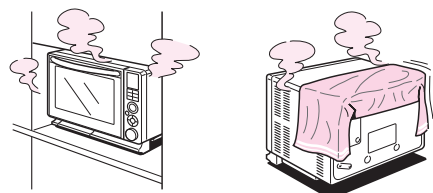
It may cause a spark, or sickness due to the leakage of microwave radiation.



PROHIBITED

Do not cover the air inlet or the air outlet.

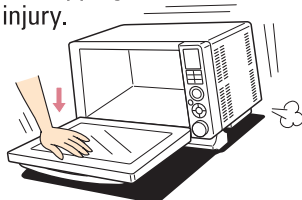
It may cause fire.



PROHIBITED

Do not force or hit the door and the cavity.

It might cause a damage to person from leaky wave and deformation. Person can be injured if they hang from a door or if they get on a body, the machine can be turned over and dropping down which will cause an injury.



PROHIBITED

Do not attempt to the bottom of the cavity or the glass window screen.

If they are broken, you may get injured. When placing the containers inside the cavity, avoid hitting them to the bottom of the cavity or the glass door. If there are some scratches on the glass, it may break when the appliance is operating.



PROHIBITED

Do not use the appliance for purposes other than cooking, e.g. drying clothes, preserving food, etc.

If the appliance operates abnormally or overheats, it may lead to fire.



PROHIBITED

Do not place any objects on the top of the appliance or cover it with a cloth.

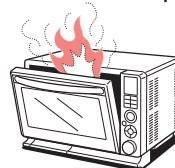
Such objects may cause the appliance to overheat and damage or distort the appliance, then may lead to fire.



PROHIBITED

Do not open the door when the materials inside the appliance are burning. Remove power plug from the power outlet and keep the door closing to prevent fire from inside.

If the door is opened, the fire will spread.



• If food catches fire, please follow these procedures:-

- 1) Press "Cancel" button with the door closed. Then, the appliance will stop the operation.
 - 2) Disconnect the power plug from the AC outlet.
 - 3) Take the flammable materials away from the appliance and wait till the fire is extinguished.
 - 4) If the fire is still burning, put out the fire with water or a fire extinguisher.
- Please contact the shop where purchased before resuming use.

SAFETY PRECAUTION

MICROWAVE HEATING



WARNING

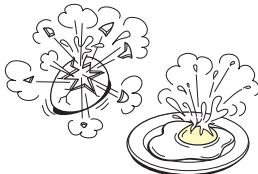


PROHIBITED

Do not cook eggs in their shell.

If eggs are heated in the cavity, the yolks will swell immediately. The eggs will burst explosively and can cause burns.

- Beat eggs thoroughly before heating.
- Do not boil eggs in the microwave oven.
- Do not reheat boiled eggs.



REMOVE CONTAINER

Remove from the food container supplied/ stored in a can, a box, a bag, a glass bottle or vacuum utensil.

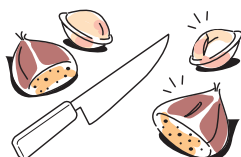
It might cause fire, broken, injury, scald. In addition, heating shall be done after removing a freshness-preserving agent.



UNCOVER AND PIERCE SKIN

Remove the cover or the seal of the food container. For food with a skin, pierce or break the skin first.

If it bursts, it may cause injuries and burns.



PROHIBITED

Do not heat food with high fat content e.g. cream or yogurt.

When removing them from the cavity, the oil may be boiling and may burst causing burns.



When heating food in plastic or paper containers, keep an eye on the oven due to possibility of ignition.



PROHIBITED

Do not overheat foods.

When beverages (coffee, milk, water, etc.) or liquids containing fat, such as fresh cream, which are just boiled are taken out, they can cause burns.

- Stir any beverages well before heating.

Overheat of food could result in smoke or fire.

- When reheating food manually, set the time according to the cooking time stated on page 47 and monitor the condition of the food while reheating.
- When reheating food automatically, observe the instructions on quantity, container size and use of wrap contained in this instruction manual.

Container will be hot. This could result in crack or melting of the container.

Bumping



PROHIBITED

Do not heat foods under 100 grams with auto cooking menu function.

The appliance cannot detect the exact temperature of food. The food may overheat and can catch fire.

- Please reheat the foods with manual time setting and observe the condition of food at the same time.



PROHIBITED

Do not use aluminium foil, metal containers, or a skewer in the microwave oven.

There will be sparks affecting the glass tray or the glass window screen to break. It may cause injuries.



When baby food and nursing food are warmed, after mixing, temperature has to be confirmed when heating is completed.

It might have a danger of burn.



CAUTION



PROHIBITED

Do not operate the appliance when empty.

- If the appliance or the cavity is heated excessively, the temperature will be raised and may cause burns.
- If heating for a long time or heating small quantity of food with normal heating time, the temperature inside the cavity will increase. Do not touch the appliance just after cooking. It may cause burns.



PROHIBITED

Do not use container with cover which use infrared sensor for cooking or heating by microwave.

With a lid, the appliance may overheat because of the inexact temperature sensin. Moreover, the food may catch fire or the container may break.

- Remove the lid of the container before heating food.

MICROWAVE HEATING



BEWARE
STEAM

After taking food or the food container out of the oven, remove its wrap carefully. Because of the increased temperature, there will be a jet of steam from the food when its wrap is removed. It may cause burns.



PROHIBITED

Do not use square dish plate, grilled net, aluminum foil, metal container, metal spit. It might cause injury due to fire, broken of inside base or door glass.

HEATER AND STEAM HEATING



PROHIBITED
TOUCH

During or after reheating food with the heater or steam, do not touch the hot parts (cavity, door, and body) and the plate.

- High temperature may cause burns.
- Wear the gloves to remove food from the appliance and any tools.
- Drain the water in tray, after it get cool.



PROHIBITED

During or just after cooking, do not wash or cool the door, cavity, ceramic plate, etc. If such parts are broken, it may cause injury. It may cause burns, if touching the steam or the splash.



PROHIBITED

During or just after steam cooking, do not touch the steam nozzle at the left side of the cavity.

The steam nozzle and nerby area is still hot. It may cause burns.



PROHIBITED

Do not use torn or wet gloves.

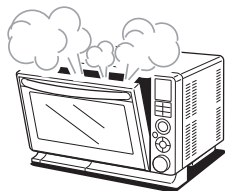
If you use wet, torn, or oily gloves, it may cause burns due to high temperature.



PROHIBITED

During or just after steam cooking, keep your face and parts of body away from the door.

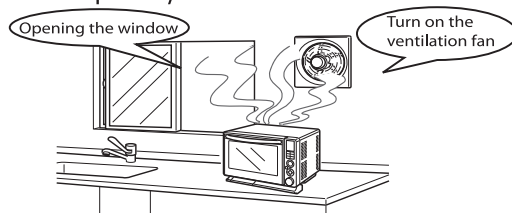
- It may cause burns.
- During or just after cooking by steam, please be careful of the steam when opening the door. It may cause burns.
- Remove food from the cavity carefully.



REMOVE
ANIMALS

Move small pets that can easily be affected by smoke, smell, or odor, such as bird, to another room when heating with heater.

There might be a smoke, smell when color burning, burning oil for deodorization inside especially at the first time.



PROHIBITED

Do not use appliance when the water tank is broken.

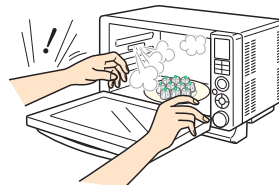
If the water tank is cracked, do not use the appliance. Contact the shop where purchased.



BEWARE
OF STEAM

During or just after steam cooking, be careful residual steam.

It may cause burns, if placing hand immediately after opening the door. Residual steam may still be released from the outlet.



Change water in the water tank and empty the drain tray after use.

- Germs and algae may proliferate.
- Please use refresh water when do a cooking. After cooking, please throw away cassette water.
- The water might be heated, please wash with water by cooling down before throwing away to a bucket.

SAFETY PRECAUTION

MAINTENANCE



WARNING



UNPLUG

Disconnect the power plug from the outlet before the appliance maintenance.

Otherwise, it may cause electric shock, injuries or burns.



PROHIBITED
ON
WET HAND

Do not unplug with wet hands.
It may cause electric shock.



CAUTION



UNPLUG
AFTER
COOLS OFF

To clean the body, unplug after the body cools off.

Otherwise, it may cause electric shock, or burns.



PROHIBITED

Do not operate the appliance if it is dirty with food or soup spills.
It may cause corrosion, smoke, flame, etc. and reduce useful life of the oven.
In case of such dirt, clean thoroughly after the appliance cools off.



To clean steam system, keep the door closed.

Steam can be released, during water draining as steam cooking. It may cause burns.

INSTRUCTION

It is advisable, when cooking foods which is easily carboniferous such as fish, or cooking food with the heater causing the wall dirty, to place the appliance in an open space.

Place the appliance at least 3 meters away from the television and the radio.

To avoid picture and sound interference, put the appliance in area with low sensitivity to signal reception, and far away enough to eliminate any noise interference.

Place the appliance away from heat or steam.

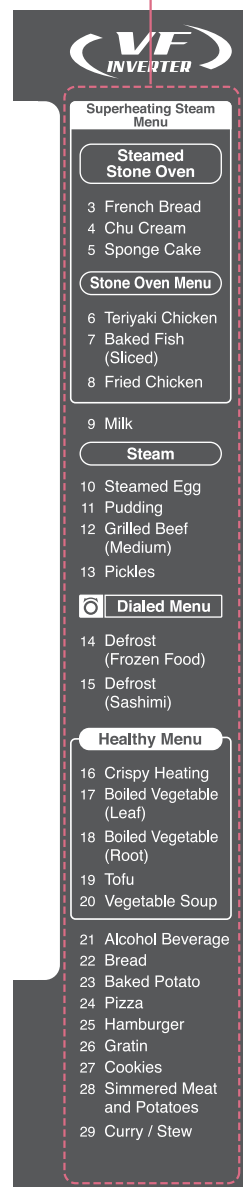
Keep the body and the control panel of the appliance away from the steam of the kettle or the hot pot. It might be a failure.

Be careful when moving the appliance.

Due to the structure and control segment of microwave oven are heavy

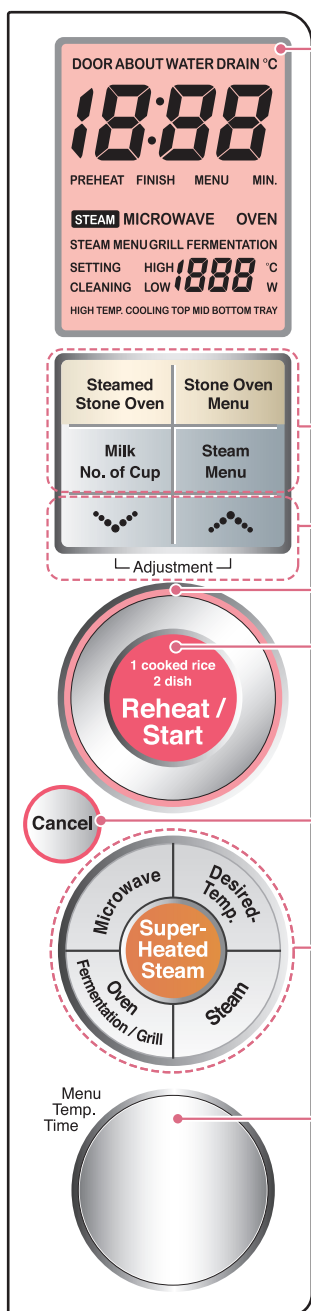
PARTS NAME AND FUNCTIONS

AUTO COOKING MENU



- For One Touch Menu or Auto Cooking Menu, select the menu number shown on the display as you require.

CONTROL PANEL



DISPLAY

- Used for show cooking timer, temperature, cooking details, etc.
- Used for show the auto cooking menu operation (one touch menu) and dialed menu, which the number will be shown on the display

AUTO COOKING MENU (ONE TOUCH MENU)

Timer and temperature will be set automatically, just press the one touch menu button. (For details, see page 24~31)

ADJUSTMENT BUTTON

- Used for adjust the cavity temperture of auto cooking menu.
- Press to increase or to decrease the cooking time of auto cooking menu.

COOKING STATUS LIGHT

Shows cooking status by light.

START BUTTON

- Press Start button to reheat rice and food. (For details, see page 19~23)
- Press Start button to start manual or auto cooking.
- ※ In case the door is opened and closed during the operation, press Start button once again.

CANCEL BUTTON

Used to stop the cooking operation, or when malfunction occurs.

MANUAL COOKING BUTTON

Used for selecting the type of cooking function. (for details, see page 38~49)

DIAL BUTTON

- Used for auto cooking menu selection. (For details, see page 32~27)
- Used for temperature and timer setting on manual cooking mode.
- Used for temperature setting during operation on manual cooking mode.
- Used for timer setting during operation, dial clockwise to increase, and counterclockwise to decrease.

AUTO COOKING INSTRUCTION (ONE TOUCH MENUS)

After placing the food into the cavity, pressing any one touch menu button begins the operation.

- For "Reheat", "Steamed Stone Oven", "Stone Oven Menu", "Milk", "Steam", please press the button within 1 minute after placing the food.

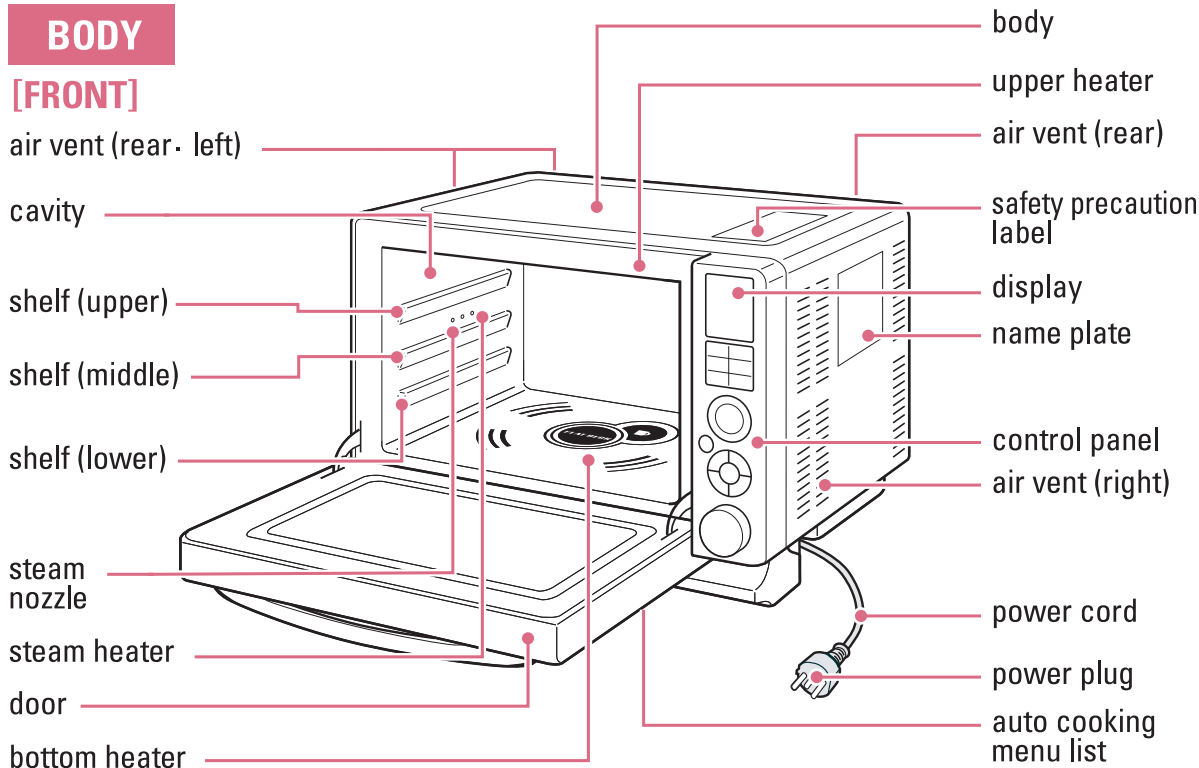
- If button is pressed later than 1 minute:-

→ System will prevent operation because the oven may be empty and "DOOR" will be displayed. Open and close the door again.

PARTS NAME AND FUNCTIONS

BODY

[FRONT]

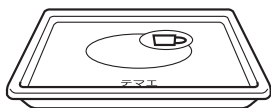


※ upper heater, bottom heater, and steam heater are invisible, because they are inside the appliance.

ACCESSORIES

Operate each accessory according to its functions.

Ceramic Plate : 1 tray



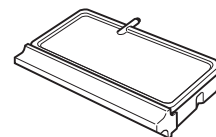
- Place on the flat table to prevent smudges when using microwave or steam for heating food.
- When heating manually, heating time should be longer (for details, see page 38~39 and 47).
- Allow the ceramic plate to cool, then lift gently and remove to prevent the flat table surface damage.

Gridiron : 1 piece



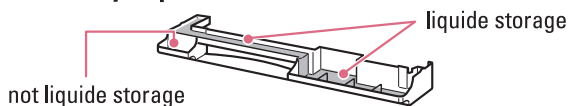
Use with grill, oven, and quick heating function.
Avoid to use with manual cooking microwave mode.

Water Tank : 1 set

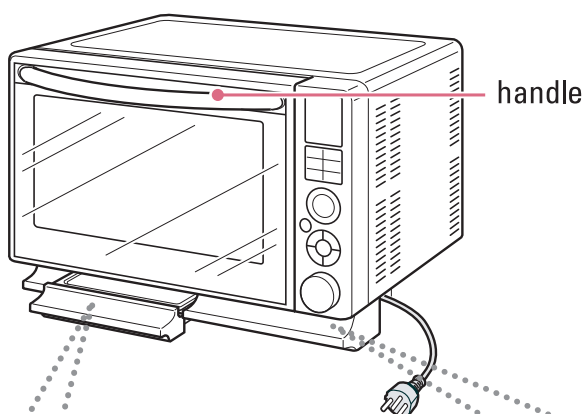


- Used to feed water for steam.
- Put in the appliance even not in use.
- If it is tilted, the water will spill out.
Handle it horizontally.
- After using steam, drain the water inside the tank completely.

Drain Tray : 1 piece



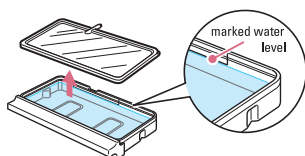
- Use to gather water from the door.
- Make sure the installation of this drain tray, before start cooking.
- Drain completely, after cooking.
- Put in the appliance even not in use.



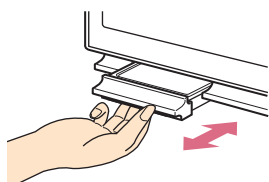
handle

WATER TANK

To steam food, open the water tank and fill the tank with water up to the marked level before closing the tank.



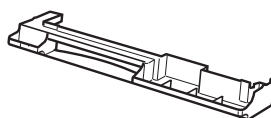
■ Installation and Removal



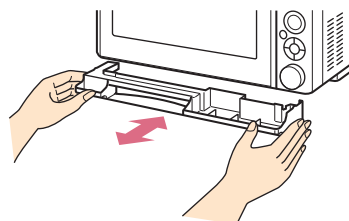
- Make sure the water tank is closed securely.
- Push the water tank inwards as deep as possible.
- Water may spill if the tray is not correctly aligned when closed. Make sure water level is not slanted when the tray is in closed.
- After steaming food, empty and clean the water tank.

DRAIN TRAY

Food scraps, water, or water droplets generated by steam accumulate in the drain tray.



■ Installation and Removal



- Be careful of spillage when removing the tray.
- Before cooking, make sure this tray is securely in place.
- After steaming food, empty and clean the drain tray.

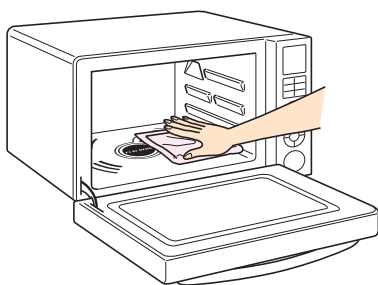
INSTRUCTION

- Please keep the water tank and drain tray clean.
- Use chlorinated tap water. Do not use mineral water, ionized alkaline water and well water. If using such water for a long time, it may cause the steam nozzle to clog.
- For steam cooking, add the water in the water tank and insert it in the body correctly. If the water is not enough or the water tank is not set correctly, the error message "WATER" will be shown on the display.
- Do not fill with any materials, except water. Otherwise, the appliance may be broken.
- Do not operate at a temperature 5°C or lower. The water may be frozen and the steam will not blow out.
- After steam cooking, be sure to drain the water from the pipe. (for details, see page 106).
- Drain water from Water tank after use steam.

PARTS NAME AND FUNCTIONS (continued)

Maintenance after Steam Heating

- Always clean the cavity with dry cloth after steam heating.
- With dry cloth, also wipe the door clean.
 - ※ Dispose of water in the water tank.



- For details regarding maintenance after steam heating, please see page 106.

CAUTION



PROHIBITED

During or just after steam cooking, keep your face and others away from the door.

- Burns and blisters may result.
- Be careful of steam generated during or after steaming food.
- When removing food from the oven, be careful of high temperature steam exiting the oven after opening door.



PROHIBITED

Do not come into contact with the steam nozzle located at the inner left side of the cavity or after using the oven to steam food.

Areas near the steam nozzle or screws inside the oven may still be hot. Burns and blisters may result.



BEWARE
STEAM

Be careful with leftover steam from steaming food.

Placing your hands in the cavity shortly after oven door are opened may result in burns and blisters. Do not make contact with steam as steam is of high temperature.



Change the water in the water tank after steaming food.

- Germs and algae may proliferate.
- Please use refresh water when do a cooking. After cooking, please throw away cassette water.
- The water might be heated, please wash with water by cooling down before throwing away to a bucket.

STEAMING

WHAT IS STEAMING?

Steam will be dispersed throughout the interior of the oven via the steam vent, which causes food to swell and rise and eliminates excess sodium and fat while cooking, creating food that is healthy.



- Superheating Steam Menu
- Steamed Stone Oven
 - 3 French Bread
 - 4 Chu Cream
 - 5 Sponge Cake
- Stone Oven Menu
- 6 Teriyaki Chicken
 - 7 Baked Fish (Steak)
 - 8 Fried Chicken
- Milk
- Steam
- 10 Steamed Egg
- 11 Pudding
- 12 Grilled Beef (Medium)
- 13 Pickles
- Dialed Menu
- 14 Defrost (Frozen Food)
 - 15 Defrost (Sashimi)
- Healthy Menu
- 16 Crispy Heating
 - 17 Boiled Vegetable (Leaf)
 - 18 Boiled Vegetable (Root)
 - 19 Tofu
 - 20 Vegetable Soup
 - 21 Alcohol Beverage
 - 22 Bread
 - 23 Baked Potato
 - 24 Pizza
 - 25 Hamburger
 - 26 Gratin
 - 27 Cookies
 - 28 Simmered Meat and Potatoes
 - 29 Curry / Stew

Example

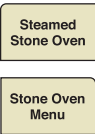
Steam Warming (see page 22~23 for details)

The oven will generate steam to heat food using microwave 400W.
Use this function by pressing the "Steam" then the "Start" button.



Steamed Stone Oven : Menu 3, 4, and 5 (see page 24~25 for details)

Food is automatically prepared by the oven using super heating steam.
Please refer to further preparation details in this booklet.



Steam : Menu 10, 11, 12, and 13 (see page 30~31 for details)

Steam temperature is set to best suit food preparation.
Please refer to further preparation details in this booklet.



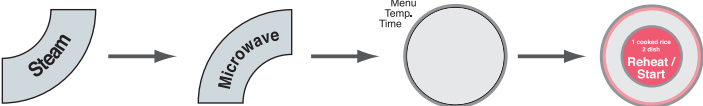
Heathy Menu : 16 Crispy Heating (see page 32~33 for details)

Food is automatically prepared using heat from the oven and microwave, and steam to cook food. Please refer to further preparation details in this booklet.



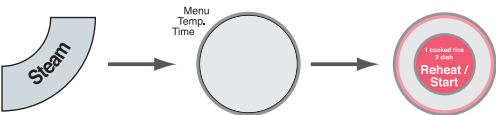
Microwave with Steam (see page 40 for details)

Disperses steam while heating food with microwaves.
The microwave intensity is 400W.
Heating duration can be adjusted manually by user.



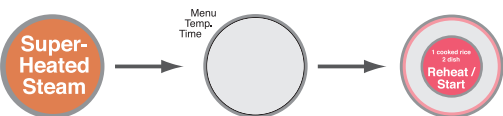
Steaming (see page 41 for details)

Food is steamed using heat from the oven and microwave, and steam.
Heating duration can be adjusted manually by user.



Super Heating Steam (see page 42~43 for details)

Super heating steam can eliminates excess sodium and fat while cooking, creating food that is healthy. Heating duration can be adjusted manually by user.



MICROWAVE HEATING BY INFRARED SENSOR

MICROWAVE HEATING BY INFRARED SENSOR

The infrared sensor can detect the surface temperature of food by measuring the quantity of the infrared rays emitted from the food. On this function, food with various initial temperatures and quantity can be heated to the desired temperature.

For proper temperature detection by infrared sensor, follow the following recommendation



WARNING



PROHIBITED

Do not heat foodstuff which has weight less than 100 g by automatic cooking.

The temperature of foodstuff will not be correctly detected causing over-heating and fire at foodstuff.

- Please manually heat while monitoring the process.



CAUTION



PROHIBITED

Do not use container with cover which use infrared sensor for cooking or heating by microwave.

The temperature of foodstuff will not be correctly detected when there is a cover causing over-heating, fire at foodstuff and broken of container.

- Please heat after remove a cover of container.

Example

Reheating (Quick Reheat and Reheat), Steam Heating, Milk, Auto Defrost (Frozen Food and Sashimi), Boiled Vegetable (Leaf), Boiled Vegetable (Root), Alcohol Beverage, Desired Temperature

Proper Heating

- ★ For detailed setting, see the explanation of each button.

Refined Temperature Adjusting in Auto Cooking Function by Infrared Sensor

Press or make refined temperature adjusting in auto cooking function by infrared sensor.

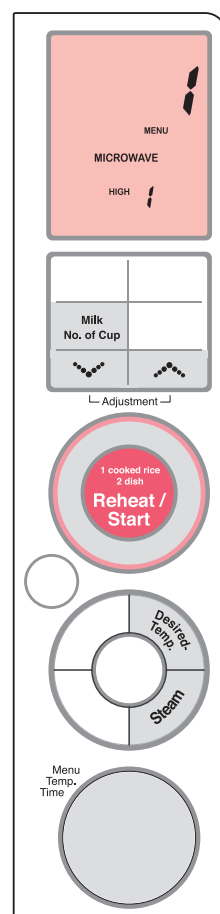
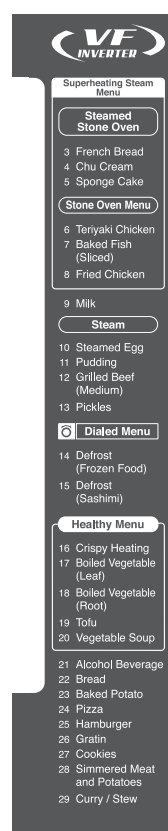
Press to increase or to decrease the temperature. (Each press will make the temperature change by 5°C.)

There are 3 levels for both LOW and HIGH (1, 2, 3)

For Reheat, Alcohol Beverage, Boiled Vegetable (Root, e.g. carrot, etc.). Press 4 times to adjust to (SETTING 4).

This level should be used, if there is ingredients more than recommended quantity (3-4 persons)

Please read description of each button for proper temperatures.



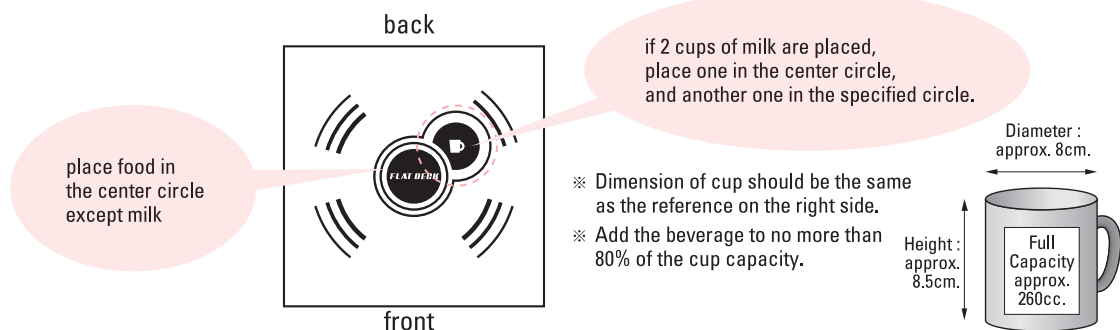
INSTRUCTION FOR AUTO COOKING

Please follow the cooking guide in the instruction manual and cooking book such as cooking steps, ingredients, and quantities.

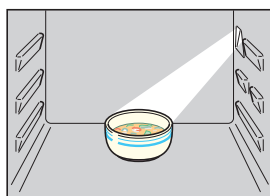
- In case of wrong cooking such as not following the cooking steps or using wrong ingredients, and quantities, the food may not be cooked, or in some cases, may smoke or catch fire.

In case of cooking accordingly to Auto Cooking Menu in Recipe Book use quantities of food other than recommended in such book, please note carefully the condition of the food with manual temperature setting.

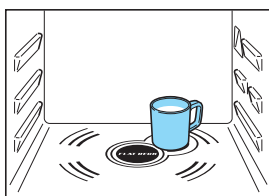
PROPER POSITIONING OF FOOD



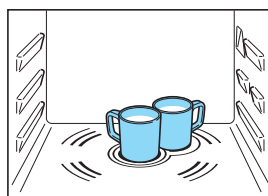
■ Example : the position of food and infrared sensor operation.



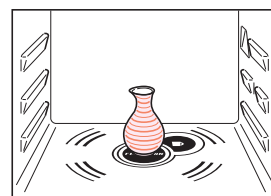
(A) reheat / desired temperature



(B) 1 cup (milk)



(C) 2 cups (milk)



(D) sake mug

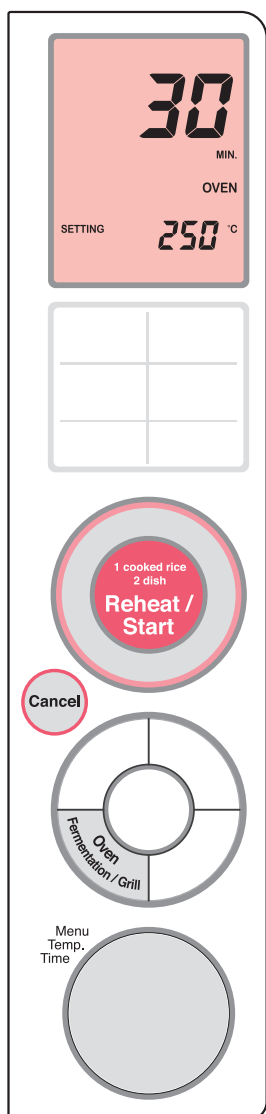
※ Please refer to the pages of instructions for more information and operating directions.

※ The temperature shown here are in degree celcius.

- **Put the food at the center of the cavity (In case of greater than one container, put them closer to the center)**
 - If the food are placed close to the wall, they may remain uncooked.
 - If the small pieces of food are put at the side of the cavity, the sensor cannot detect the exact temperature. The food may smoke, or even catch fire.
 - In case of a beverage, it becomes too hot. When it is taken out from the cavity, it may splash and cause burns.
- **Place cup in the circle on the right side, as picture B and C.**
- **Prepare as recommended in the manual.**
 - You may use the wrong type of wraps with foods. Please read the instructions of all menus and buttons thoroughly. When wrapping food, do not wrap over again. Put the folded side down on the cavity and heat up.
 - In case of incorrect wrapping or covering, the foods may be undercooked or overcooked. It may smoke or catch fire.
- **In case of continuous use, let the cavity cool so that it can be used for the next menu.**
- **Use proper containers according to the quantity of food.**
- **Use the containers with a low and wide edge.**
- **In case of many containers, prepare for their quantity and temperature first.**
- **In case the door is opened during heating operation, press "Cancel" button and then manually set the output power and the time by "Microwave" button and "Time" selector respectively. After that, resume reheating and observing the condition of the food.**
- **To reheat the food after it is just heated, observe its condition and manually set the temperature as well.**
- **Clean the cavity and wipe vapor before next use.**
 - If not proceed the cleaning, the infrared sensor may not work properly. It will effect to the cooking efficiency.

WARMING THE EMPTY OVEN

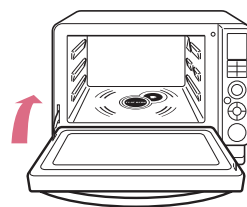
- Please move the small pets such as a bird to another room, then open the window for ventilate.
- For the first time use, warm the empty cavity to eliminate the oil inside the cavity.
Some smoke and smell may be occur. This is not a malfunction.



If the cavity is smelly, wipe away the dirt inside and warm it empty.

WARMING THE EMPTY OVEN WITH 250°C (NO PREHEATING) FOR 30 MINS

1 Close the door with the empty cavity.



2 Press  **2 times**

3 Dial  **to set temperature to 250°C**

4 Press  **1 time**

5 Dial  **to set time for 30 mins.**

- Do not set the time over 30 minutes.
- Do not repeat warm the empty cavity.

6 Press  **▶ Warming the oven started**



- ▶ The buzzer sound will be heard 3 times; warming is completed.**
- After finished cooking, "HIGH TEMP." will appear on the display.



7 **Open the door**

- Be careful, inside of the cavity is hot.



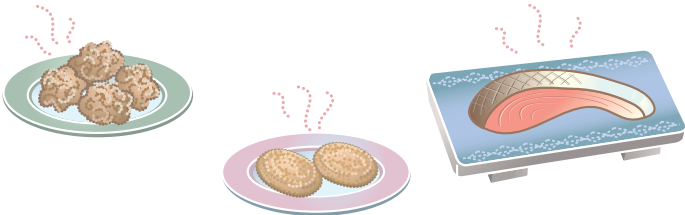
NOTE

If "Cancel" button is not pressed, or the door is not opened, the buzzer will function and the buzzing sound will be heard. (For details, see page 112~113)

PROPER USING OF REHEATING

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

There are 3 kinds of reheating function; **Cooked Rice** • **Dish** • **Steam Reheat**.


<p>Cooked Rice</p> <ul style="list-style-type: none"> • The food will be continuously reheated at 900W power setting. • Used for reheating rice and food quickly. 		<ul style="list-style-type: none"> • Rice • Frozen Rice • Food which reheat quickly
<p>Dish</p> <ul style="list-style-type: none"> • For perfect and delicious dishes, the heat distribution of the signal inverter will be controlled according to the food temperature detected by the infrared sensor. • Used for reheating of fried chicken, grilled fish or thickened soup as cream soup. • Due to the control of heat distribution, heating time may taken longer. 		<ul style="list-style-type: none"> • Delicated Dishes e.g. grilled fish, croquette, etc. • Dishes which get dry and hard e.g. fried chicken, grilled beef, etc. • Soups e.g. soup, miso soup, etc. • Thickened Dishes e.g. curry, stew, etc. • Frozen Foods
<p>Steam Reheat</p> <ul style="list-style-type: none"> • Reheating with steam will make delicious the food which easily get dry. • Due to the control of heat distribution at 400W, heating time may taken longer. 		<ul style="list-style-type: none"> • Dim Sum e.g. dumpling, steamed bun, etc.

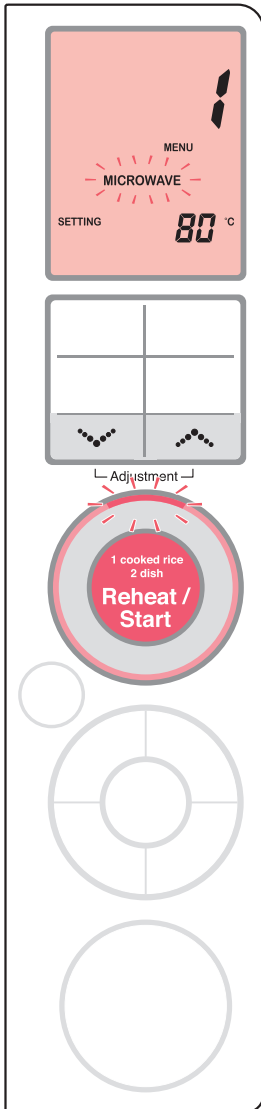
The following cases are not able to reheat:-

- **Cooked Rice** dishes, frozen cooked rice, frozen foods with weight approx. 300~600 grams.
- **Dish** cooked rice, frozen cooked rice, frozen foods with weight approx. 300~600 grams.
- **Steam Reheat** frozen cooked rice, dishes, frozen cooked rice, with weight approx. 200~600 grams.

RICE AND FOODS WARMING

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

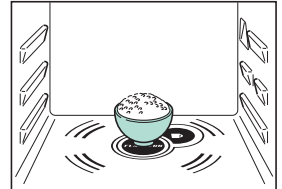
- There are 2 kinds of reheating function; cooked rice and dish.
- Food of 100-600 grams in quantity can be reheated with "Start" button, based on 150 grams per person.
If need to reheat for 3 persons and above, press  4 times (SETTING 4)
- The weight for defrosting food is 100-300 grams.



Example : Reheating Rice

1 Place the rice into the cavity

- Put the rice in a proper heat-resistant container and quantity.
Place the container at the center circle of the cavity.

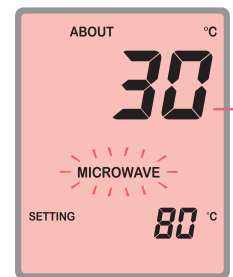


2 Press



- Close the door and press button within a minute.
- Each press will shift between
1. cooked rice ↔ 2. dish
(press within 5 seconds to change menu)




▶ Reheating Starts



The display will show the approximate temperature of food.

The buzzer sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The container will be hot. Handle carefully.

- **To reheat for 3 persons and above (approximate 150 grams per person),**
→ Press  4 times after start button pressing within 10 seconds for reheating.
- **To adjust the temperature in auto cooking function,**
→ After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.
Press  to increase. There are 4 levels, HIGH 1, HIGH 2, HIGH 3, and SETTING 4.
Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.
- **To reheat food after cooking is completed,**
→ Press "Microwave" button to set microwave power and turn "Time" button to adjust the time. Observe the condition of food during heating operation.



button cannot reheat the following operations:-

- **Milk**
→ Select "Milk" button and entry the number of cup (see page 28~29)
- **Alcohol Beverage**
→ Select "Alcohol Beverage" button. (See page 32~35)
- **Coffee, Drinking Water, or Beverages**
→ Adjust microwave power and setting time with "Microwave" button and proceed to reheat, plus observe during the operation
- **Fish and Meat Defrost**
→ Select "Defrost" button and proceed to defrost (see page 32~33)
- **Meat Buns, Red Bean Buns, and Bread**
→ Select "Steam" and "Reheat" button. (See page 22~23)

PROPER REHEATING

- Put the food at the center of the cavity. If the food is put at the side, it is not heated well, or if small quantities are put at the side, the infrared sensor cannot detect such food. This may cause smoke and fire.
- Remove vapor from the foods or wipe away the moisture inside the cavity before putting in the food.
- To reheat foods under 100 grams, adjust the time and temperature with "Microwave" button. Observe the condition of the foods and heating operation.

To reheat unwrapped frozen food, or food at room temperature.

- Cooked rice, hard food such as frozen cooked rice, or food with ice flakes, shake off the water before reheating.
- Boiled food, shake the water off and then reheat.
- Steamed food, if the food is too dry, sprinkle such food with water and then reheat.
- Soup, set a higher temperature then reheat.
- Boiled fish, set a lower temperature then reheat.




Wrap frozen food and place in a container. Then proceed to heat.

- ※ If the food is wrapped loosely, it is not heated well.
- Frozen rice, put the wrapped frozen rice on a plate with its folded side down and proceed to heat.
- Frozen foods (e.g. crispy chicken, set the power and time referring to the instructions on the product packaging or label. Observe the condition of food while reheating.
- Frozen boiled vegetables, set the time and temperature with "Microwave" button. Observe the condition of food and heating operation. (see page 40~41 and 47)
- For corn and mixed vegetables, put them into the heat-resistant container before reheating.
- Frozen dumpling, set the temperature to proper high level.



Wrap frozen foods such as a curry, thickened soup or the like, and put in the container and proceed to heat.

- ※ If the food is wrapped loosely, it is not heated well.
- Put the food in a deep container such as a soup bowl. Then, wrap the container and proceed to heat. After that, stir the food well.
- During the heating operation, press  3 times to adjust the operation and increase heat.

To reheat food, remove the container lid.

- In case of pottery, glassware, or microwave plastic, with a lid, the infrared sensor cannot work properly.
- Remove the lid or aluminum foil from packaging before heating it in the oven.

Cool the cavity before repeated heating.

- If the cavity is still hot, the infrared sensor cannot function properly.
Non-heat resistant containers (such as plastic wrap) may melt or deform.
- If "HIGH TEMP." appears on the display, wait until it disappears.

To reheat different food items together.

- If the quantities or temperature (before reheating) of each food are different, there is uneven reheating.


To reheat food in small quantity (less than 100 grams).

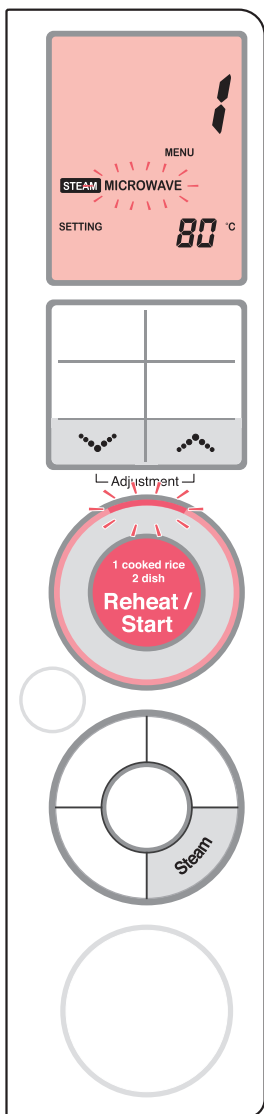
- Don't reheat or defrost for corn, vegetable, potato, cooking rice in small quantity, because such items will be reheated quickly with microwave. It may cause fire.

STEAM HEATING

STEAM

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

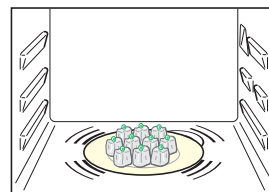
- Food from 100~600 grams in quantity can be reheated with "Reheat" button.
- To reheat for 3 persons and above, press  4 times (SETTING 4).
- The weight for defrosting food is 100-200 grams.



Example : Reheating Dumpling

1 Place the food into the cavity

- Put the food in a proper heat-resistant container. Place the container at the center of the cavity.
- See page 13 for the water tank preparation



2 Press



3 Press



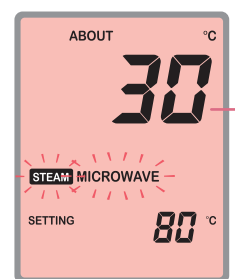
- Close the door and press "Start" button within 1 minute.

▶ Reheating Starts



▶ The buzzing sound will be heard 3 times, heating is completed.


- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- The container will be hot. Handle carefully. Also beware steam nozzle.
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.




The display will show the approximate temperature of food.

■ To adjust the temperature.

- After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press  to increase. There are 4 levels, HIGH 1, HIGH 2, HIGH 3, and SETTING 4.

Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

■ To reheat food, after cooking is completed,

- Press "Steam" and then "Microwave" button, and dial "Time" button to adjust the time. Observe the condition of food during heating operation.

■ If the water tank is emptied during the operation

- When "WATER" appears on the display with buzzer sound, refill the water tank. "WATER" will disappear from the display then. (Water can be added to the water tank, even during cooking operation.)

PROPER REHEATING

- Place the food at the center of the cavity. If the food is put at the side, it is not heated well, or if small quantities are put at the side, the infrared sensor cannot detect such food. This causes smoke and fire.
- Remove vapor from the foods or wipe away the moisture inside the cavity before putting the food.
- To reheat foods under 100 grams, adjust the time and temperature with "Microwave" button. Observe the condition of the foods and heating operation.
- For cleanliness, fill the water in the water tank just before cooking and drain any water remaining after cooking.

• To reheat unwrapped food

- Reheating unwrapped food. Steam heating will prevent the food drying out, and make the food tender.
- Rice, set the temperature at normal, and reheat then.
- Steamed food, set a higher temperature, and reheat then.

• Cool the cavity before repeated heating

- If the cavity is still hot, the infrared sensor cannot function properly.
Non-heat resistant containers (such as plastic wrap) may melt or deform.
- If "HIGH TEMP." appears on the display, please wait until it disappears.

• In case of repeated use, thoroughly wipe away moisture inside the cavity and the door

- If the moisture is not thoroughly wiped away inside the cavity and the door, the infrared sensor cannot work properly.

• Do not use for thickened soup such as curry

- Select "Reheat" button then press  3 times (display shows "HIGH 3").

• Heating time is longer than "Start" button

- Due to the control of heat distribution, the heating time will take longer. (It will be about twice as long as automatic heating.)

※ A meat bun and red bean bun may not be reheated properly depending on its size.

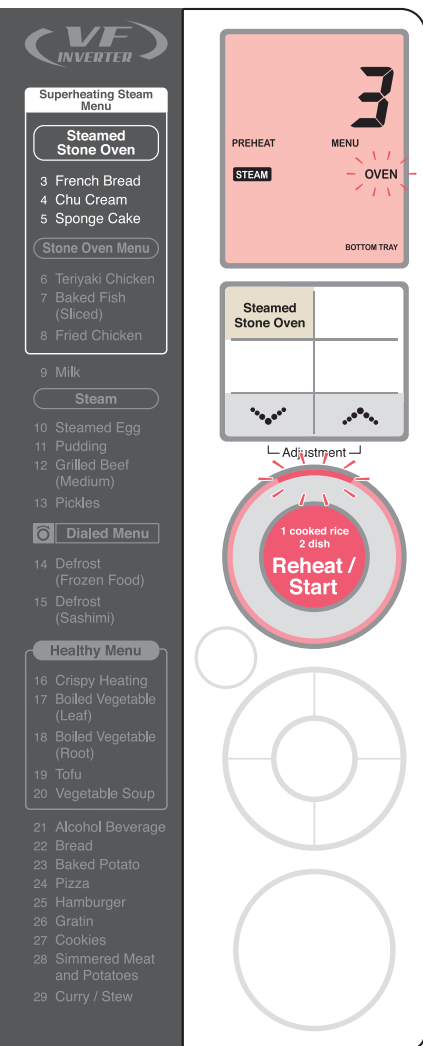
NOTICE

- Beware steam from the cavity, during door opening for taking food out.
- If the door opens during cooking operation, beware steam from the nozzle. It will take a few seconds to stop the steam.

SUPER HEATED STEAM HEATING

STEAM

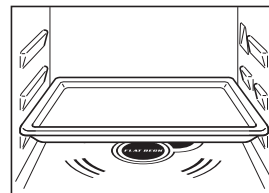
AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING



Example : French Bread

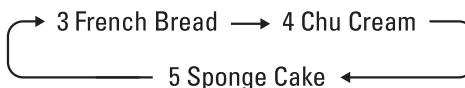
1 Prepare water tank and place the ceramic plate into the cavity.

- Don't place chu cream or sponge cake into the cavity in this step.
- See page 13 for the water tank preparation.



2 Press **Steamed Stone Oven**

- Close the door and press the button within 1 minute.
- Each pressing will switch among



Press within 5 seconds to change the menu.

► Preheating starts.



► The buzzer sound will be heard 5 times, preheating is completed.

- Preheating function will keep set temperature for 20 mins, after preheating is completed.
- The cavity and plate will be hot. Beware when place the food on the ceramic plate.

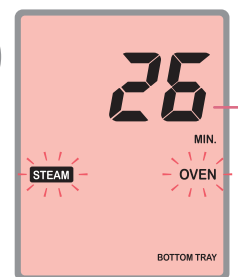
3 Place the food into the cavity, and press

► Heating starts.



► The buzzer sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The ceramic plate will be hot. Handle carefully.
- After finished cooking, the display will show "HIGH TEMP.".
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.



approx.
time remaining

SUPER HEATING STEAM**3 French Bread**

Place the ceramic plate into the cavity at the lower shelf before preheating.
(see page 60~61 for details)

4 Chu Cream

Preheating without the ceramic plate.
(see page 62~63 for details)

5 Sponge Cake

Preheating without the ceramic plate.
(see page 64~65 for details)

cooking
with accessories

**PREHEATING**

- Preheating will vary according to the menu. See details from the above and cooking book.
- Preheating for the ceramic plate can be selected only for the foods listed. Do not preheat the ceramic plate with any other unlisted menus.

CAUTION

The ceramic plate will be hot.

- Do not place the plate if just removed from the cavity, on a non-heat resistant surface.
- Keep out of reach from children.
- Do not touch the plate with hands directly. Wear the gloves.
- Do not use the torn or wet gloves.
- After you finished cooking, be aware of hot steam while you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.


NOTICE

- If ingredient quantity is different from menu recipe, please observe food condition during manual cooking and adjust heating properly. Foods condition can be varied, due to room temperature, existing food temperature, and power supply.

■ **To adjust the temperature in auto cooking function**

- After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press  to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.

Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

■ **To heat up after cooking is completed**

- Press "Microwave" button to set the microwave power and dial "Time" button to adjust the time. Observe the condition of food during heating operation.

■ **If the water tank is emptied during the operation**

- When "WATER" appears on the display with buzzer sound, refill the water tank. "WATER" will disappear from the display then. (Water can be added to the water tank, even during cooking operation.)

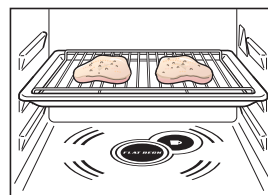
STEAMED OVEN HEATING

STEAM

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

Example : Teriyaki Chicken

- 1** Prepare water tank and place the gridiron on the ceramic plate. Next, place food on the gridiron and put into the cavity.
- See page 13 for the water tank preparation.



- 2** Press **Stone Oven Menu**
- Close the door and press the button within 1 minute.
 - Each pressing will switch among

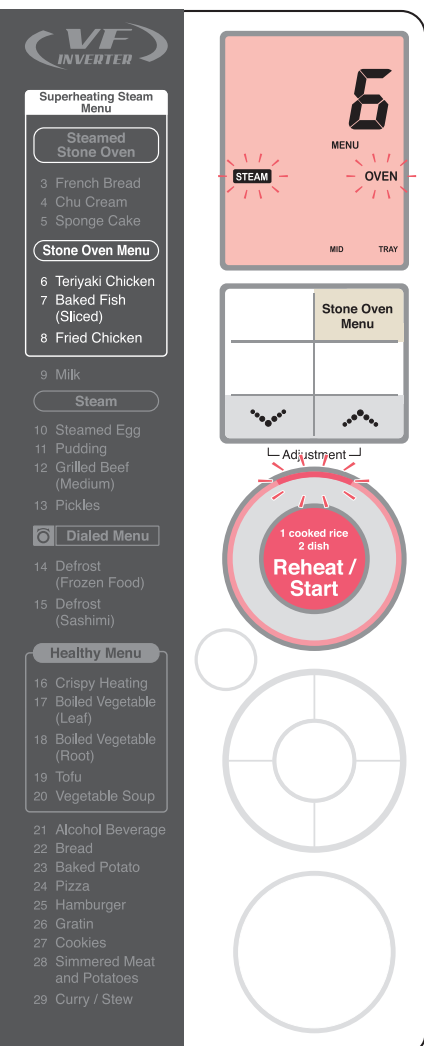
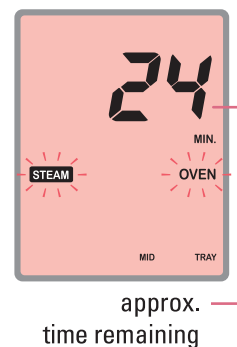


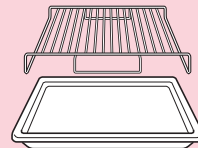
Press within 5 seconds to change the menu.

► Heating starts.

► The buzzer sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The ceramic plate will be hot. Handle carefully.
- After finished cooking, the display will show "HIGH TEMP."
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.



STEAM OVEN**6 Teriyaki Chicken** See page 54 for details**7 Grilled Fish (Sliced)** See page 54 for details**8 Fried Chicken** See page 55 for detailscooking
with accessories**CAUTION****The ceramic plate will be hot.**

- Do not place the plate if just removed from the cavity, on a non-heat resistant surface.
- Keep out of reach from children.
- Do not touch the plate with hands directly. Wear the gloves.
- Do not use the torn or wet gloves.
- After you finished cooking, be aware of hot steam while you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.


NOTICE

- If ingredient quantity is different from menu recipe, please observe food condition during manual cooking and adjust heating properly. Foods condition can be varied, due to room temperature, existing food temperature, and power supply.

■ To adjust the temperature in auto cooking function

→ After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press  to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.

Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

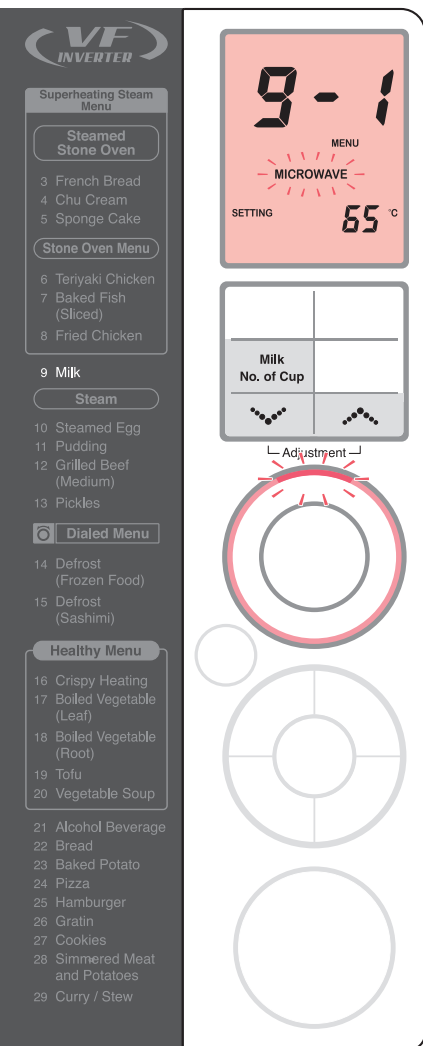
■ To heat up after cooking is completed

→ Press "Microwave" button to set microwave power and dial "Time" button to adjust the time. Observe the condition of food during heating operation.

MILK WARMING

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

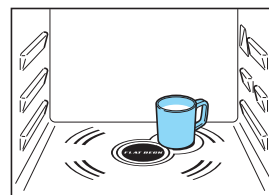
- Milk from 1-4 cups in quantity can be reheated with "Milk" button.



Example : Milk

1

- Place milk cup at the specified position as the picture on the right.

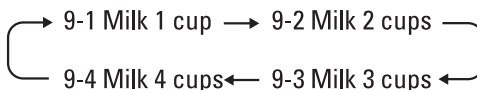


2

Press

Milk
No. of Cup

- Close the door and press the button within 1 minute.
- Each pressing will switch among



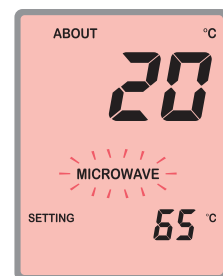
Press within 5 seconds to change the menu.

▶ **Warming starts.**



▶ **The buzzer sound will be heard 3 times, heating is completed.**

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The container will be hot. Handle carefully.



approx.
temperature of food.

■ **To adjust the temperature in auto cooking function,**

→ After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.

Press to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

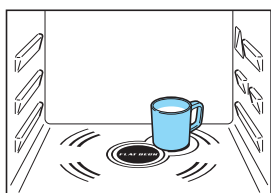
■ **To reheat up after cooking is completed,**

→ Press "Microwave" button to set microwave power and dial "Time" to adjust the time. Observe the condition of food during heating operation.

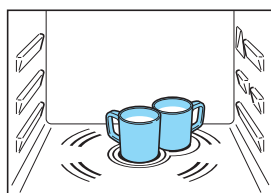
BEVERAGE

9 Milk

- **Place the ceramic cup on the inner right circle. When heating two cups, one of those cups must be on the inner right circle. If the ceramic cup is not placed on the inner right circle as designated, infrared sensor will not be able to properly measure temperature and the milk may boil.**



ceramic cup : 1 cup



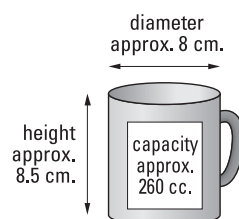
ceramic cup : 2 cups

no
accessory

- **Use prescribed container size/type and amount of milk.**

If the container is of a size or type other than prescribed or if the amount of milk is not as prescribed, infrared sensor may malfunction.

- Container height and diameter of ceramic cup should resemble the cup shown to the right side.
- Amount of liquid in 1 cup should not exceed 80% of the height of the container (approximately 200 cc) (If there is too little liquid in the container, boiling may easily occur).



- **When removing the container from the oven, high temperature milk in the container may boil unexpectedly resulting in burns and blisters.**
 - Stir the milk before heating.
 - After heating, allow the container to cool down to safe temperatures before removing from the oven.

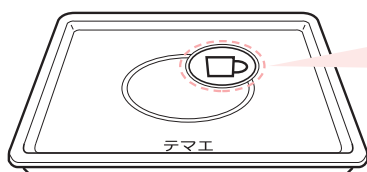
■ If container size/type and amount of milk is not as prescribed

- Adjust microwave intensity by pressing the "Microwave" button and adjusting the "Time" dial button while monitoring the milk.

■ For coffee and other drinks

- Adjust microwave intensity by pressing the "Microwave" button and adjusting the "Time" dial button while monitoring the milk.

■ When heating with the ceramic plate



Place the ceramic cup
on the marked location on
the inner right side
of the ceramic plate.

STEAM HEATING

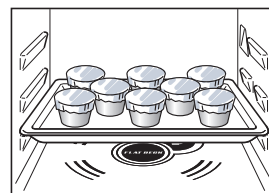
STEAM

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

Example : Pudding

1 Prepare the water tank and place pudding cups into the cavity.

- Place pudding cups by the specified position as the picture on the right.
- See page 13 for preparing the water tank.



2 Press

Steam Menu

- Close the door and press the button within 1 minute.
- Each pressing will switch among



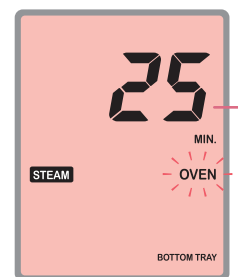
Press within 5 seconds to change the menu.

► Steam starts.

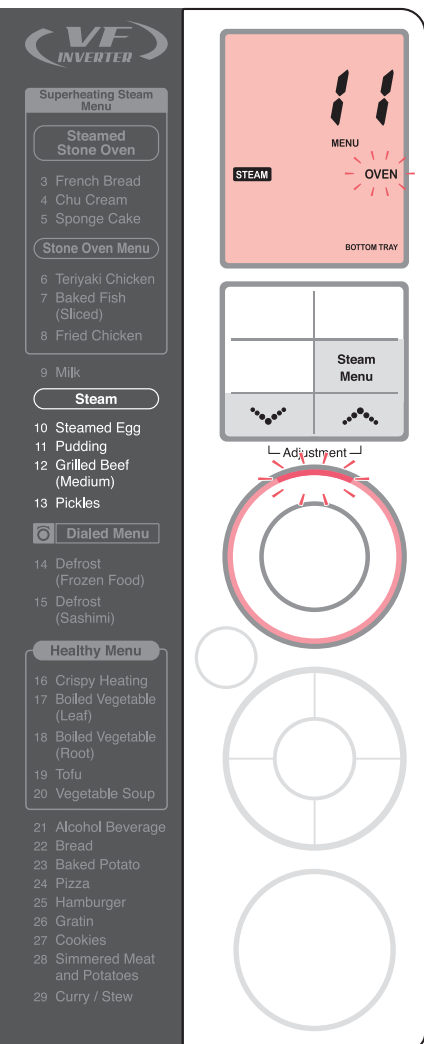


► The buzzer sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The ceramic plate will be hot. Handle carefully.
- After finished cooking, the display will show HIGH TEMP.".
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the remained water in the cavity with dry cloth after the cavity is cooled down.
- Press " Cancel" after draining water from the water tray "Drain" will disappear from the display panel.



approx.
time remaining



STEAM

10 Steamed Egg See page 86 for details

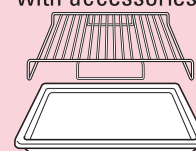
11 Pudding See page 87 for details

12 Grilled Beef (Medium) See page 88 for details

cooking
with
accessories



cooking
with
accessories

**CAUTION**

The ceramic plate will be hot.

- Do not place the plate if just removed from the cavity, on a non-heat resistant surface.
- Keep out of reach from children.
- Do not touch the plate with hands directly. Wear the gloves.
- Do not use the torn or wet gloves.
- After you finished cooking, be aware of hot steam while you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.


NOTICE

- If ingredient quantity is different from menu recipe, please observe food condition during manual cooking and adjust heating properly. Foods condition can be varied, due to room temperature, existing food temperature, and power supply.

■ **To adjust the temperature in auto cooking function,**

- After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press  to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.

Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

■ **To heat up after cooking is completed**

- Press "Microwave" button to set microwave power and dial "Time" to adjust the time. Observe the condition of food during heating operation. (Details on pages 86~87)

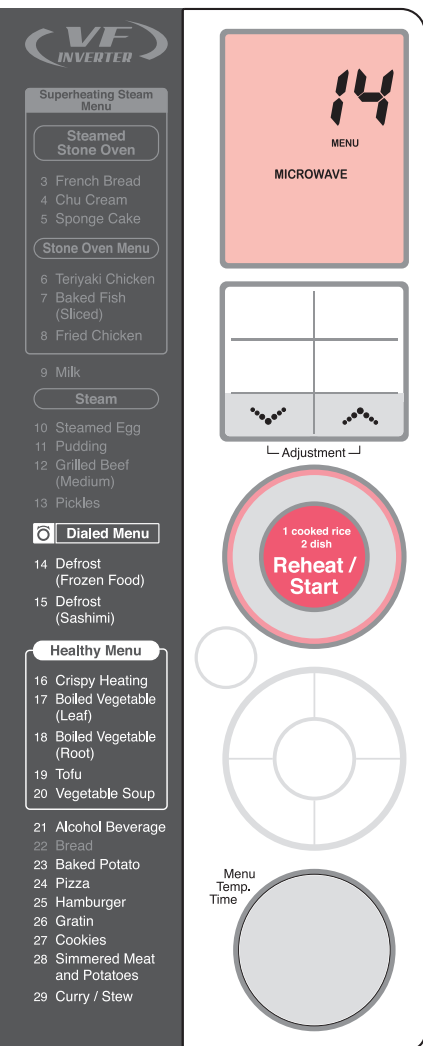
■ **If the water tank is emptied, during the operation**

- When "WATER" appears on the display with buzzer sound, refill the water tank. "WATER" will disappear from the display then. (Water can be added to the water tank, even during cooking operation.)

AUTO COOKING MENU

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

★ Page 32~35 contain details of auto cooking menu; Defrost, Crispy Heating, Boiled Vegetable, Tofu, Vegetable Soup, Alcohol Beverage, Baked Potato, Pizza, Hamburger, Gratin, Cookies, Simmered Meat and Potatoes, Curry/Stew.

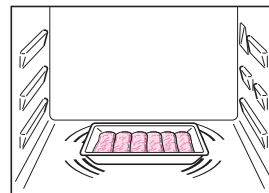


Example : Meat Defrosting

1

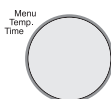
Place food into the cavity.

- Unsmooth bottom tray is applicable.
- Unwrap before defrosting.
- Place the container on the specified position in the cavity.



2

Dial



to select auto cooking menu.

- There are auto cooking menu no. 14-29, please select auto cooking menu no. 14.

3

Press



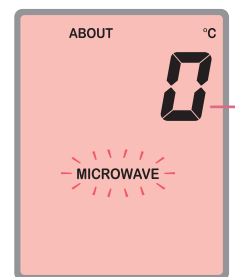
▶ Defrosting starts.

- Auto cooking menu "20 Vegetable Soup" has different cooking process, please see and perform following the details on page 35.



▶ The buzzer sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.
- The container will be hot. Handle carefully.
- After finished cooking, the display will show for some auto cooking menu.



approx.
temperature of food

■ To adjust the temperature in auto cooking function,

→ After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.

Press to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.

Press to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.

■ To heat up after cooking is completed,

→ Press "Microwave" button to set the microwave power and dial "Time" to adjust the time. Observe the condition of food during heating operation.

■ To adjust the time during cooking operation

→ After pressing "Start" button, the display will show the remaining cooking time, then dial "Time" to increase or decrease the desired cooking time which is limited to 1 minute per adjustment.

14 Defrost (Frozen Food)

- Slice meat into portions and defrost.

no
accessories

15 Defrost (Sashimi)

- For cooking tuna, sashimi, etc., after slicing the fish, decorate the fish on the plate, and defrost then.
- **Can defrost approximately 100~600 grams each time.**
- **Put foods at the center of cavity. If it is put at the side, it may not be defrosted completely.**
- **In case of frozen food under 100 grams, press "Microwave" button to select the power level 200W. by pressing "Microwave" button 4 times. and adjust the defrosting time. Observe the condition of food and defrosting operation. (Details on pages 38~39 and 47)**
- **In case of not completed defrost by auto cooking , press "Microwave" button 4 times to select the power level 200W. and adjust the defrosting time. Observe the condition of food and defrosting operation.**

PROPER DEFOSTING

● Defrosting food on an uneven tray without a lid or wrap

- Normally, the infrared sensor will not function well with a tray of uneven size and deep bottom. Put the food on paper and place it on a shallow tray or a flat plate and defrost then.



● Defrost food taken out of the freezer as soon as possible

● Wrap with aluminium foil to prevent from becoming discolored and overcooked

- Wrap delicate food such as fish to prevent overcooking. In case of large quantities or different sizes, it is advisable to wrap the whole piece before defrosting.

● Arrange according to size

- Best defrosting thickness is up to 3 cm. Arrange the meat with the same thickness and the edges should not be too thin. To defrost more than 2 pieces of meat at the same time, defrost the same food with the same size. For meat that is hard in parts, adjust higher temperature.



● Cool the cavity before the defrosting operation

- If the cavity is still hot, the infrared sensor can not function properly. If "C21" or "HIGH TEMP." appears on the display, press "Cancel" button and open the door. Wait until "HIGH TEMP." disappear.

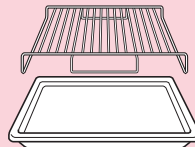


16 Crispy Heating steam prepare water in the water tank.

Makes previously heated food crisp again through heating.

- Can heat approximately 100-200 grams each time.
- To heat, place the gridiron on the ceramic plate. Remove the food from its container and place on the grille. Place the grille and ceramic plate into the lower shelf before heating.
 - ※ Level of heat can be adjusted as desired depending on type and amount of food.
 - ※ Previously cooked food that has been frozen can be heated by setting higher heating level
 - ※ Commercially sold frozen foods cannot be heated in this manner.
 - ※ Be careful of the grille, which will be very hot after heating, and steam from the steam nozzle.
 - ※ After heating, dispose of water in the drain tray and clean the water tank.
 - ※ Allow droplets that resulted from steam to cool before wiping with dry cloth.

cooking
with accessories



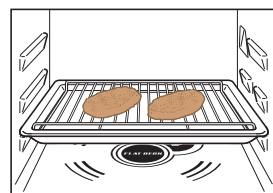
Notice

- Beware of steam from the cavity when opening door for tanking food out.
- If the door opens during cooking operation, beware of steam from the nozzle and inside the cavity.

HEATING TIPS

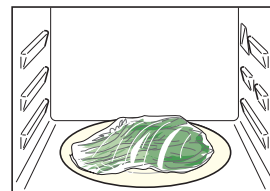
● Remove the packaging and container. Do not use aluminum foil.

- The steel plate, plastic packaging, and aluminum foil cannot be used as heating is performed with microwave, heater, and steam. Also make sure to move the food from its container and put it directly on the gridiron.
- ※ When "WATER" appears on the display with buzzing sound, refill the water, even during cooking operation.



BOILED VEGETABLE

- Place food at the center circle of the cavity.
- For food weight under 100 grams, set the output to 600W by press "Microwave" button 2 times. Observe the condition of food and heating condition, and manually set the time. (See page 38~39 and 47 for details)



without accessory

17 Boiled Leaf Vegetable (spinach, broccoli, cabbage, etc.)

- Quantities : 100~300 grams (net)
- Boiling procedure : Wash the vegetable and wrap it tightly then heat.
- If stems are thick, cut in the end, and wrap tightly.
- Separate leaves before wrapping but within the size of the plate.
- Separate wrap is advisable for large quantities of food.



18 Boiled Root Vegetable (potato, taro, pumpkin, etc.)

- Quantities : 100~600 grams (net)
For greater than 450 grams in quantity, press  4 times (the display shows "SETTING 4")
- How to boil? Wash the vegetable and put it on the plate. Wrap the food and plate, and then heat.

Boiling Whole Vegetables

Put the food on the flat plate and wrap. After cooking is completed, take the food out of the cavity. Leave about 5 minutes to continue heating by the residual heat inside the food.

- To cook more than one vegetable at the same time, cut into same size.
- In case of round and thick potato, set a higher temperature.



Boiling Pieces of Vegetables

Peel and cut into pieces with the same size. Sprinkle with water and put on the plate. Wrap the plate and then heat.



● In case of vegetables with the different sizes, or vegetables that dry easily.

Sprinkle with water and put in a heat-resistant container.

Wrap and then heat at 600W. (see page 38~39 and 47 for details)

- If small pieces of carrot are reheated with "Boiled Vegetable (Root)" function, they may catch fire.



COOKING TIPS

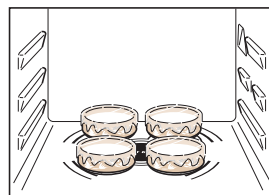
- In case of both leaf and root vegetables, put them on a plate for cooking.
- For leaf vegetables, only wrap the food.
- For root vegetables, wrap food together with the plate.
- Wrap food with only one layer.
- Do not cover with any material other than wrap.
- ※ If the appliances is used incorrectly, the food may catch fire, or sparks may affect the flat table.
The appliance may be damaged if used incorrectly.

● After cooking is completed, use the residual heat inside the food for further cooking.

During this process, do not remove the wrap, as the food can dry out easily.

19 Tofu (see page 78~79 for details)

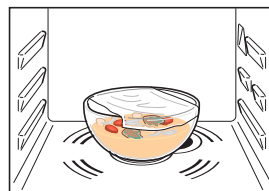
- ★ With regular soy bean milk and cups, you can enjoy making tofu yourself.
You can use a spoon to eat soft delicious tofu instantly.
- Place container on the marked circle on the center of the cavity.



no accessories


20 Vegetable Soup (see page 80~82 for details)

- ★ You can make nutrient-rich food easily.
- Place container on the marked circle on the center of the cavity.

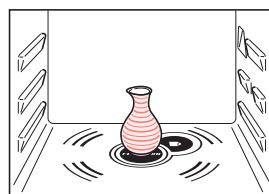


no accessories

21 Alcohol Beverage

- ★ Can warm 1~4 bottles of sake with one heating.
- Use container and amount according to instructions.
 - Container : short and round shape (state and taste of sake also depends on bottle size, shape, and composition).
 - Amount per bottle : approximately 80% of bottle volume (approximately 160 cc.)
(If too little amount, sake may boil.)
 - To reduce heating on the bottle, cover with aluminium foil at the bottle neck.
- Place container on the marked circle in the center of the cavity.
When heating more than 3 bottles of sake at a time,
press "Adjustment" button  4 times (SETTING 4).
If container is not placed on marked circle, infrared sensor may not work properly and sake may not boil.
- When warming sake with glassware, heat by selecting "Microwave" and adjust power and time manually.
Observe the heating process and make adjustments as needs.

Sake Bottle




no accessories

23 Baked Potatoes (see page 59 for details)**24 Pizza (see page 52~53 for details)**

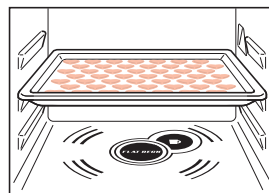
Select auto cooking menu, press  to preheat the oven.

Pre-heating is finished when the buzzer sounds. Follow instructions in the pages listed

above then press  again to continue cooking.

25 Hamburger (see page 53 for details)**26 Gratin (see page 96~97 for details)****27 Cookies (see page 66~67 for details)**

Sample : Cookies



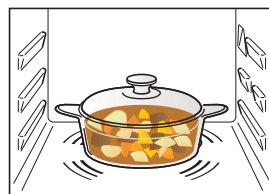
See cooking book for positioning of ceramic plate.

NOTICE

- If ingredient quantity is different from menu recipe, please observe food condition during manual cooking and adjust heating properly. Foods condition can be varied, due to room temperature, existing food temperature, and power supply.

28 Simmered Meat and Potatoes (see page 98 for details)**29 Stew / Curry (see page 99 for details)**

- Place container on the marked circle on the center of the cavity.



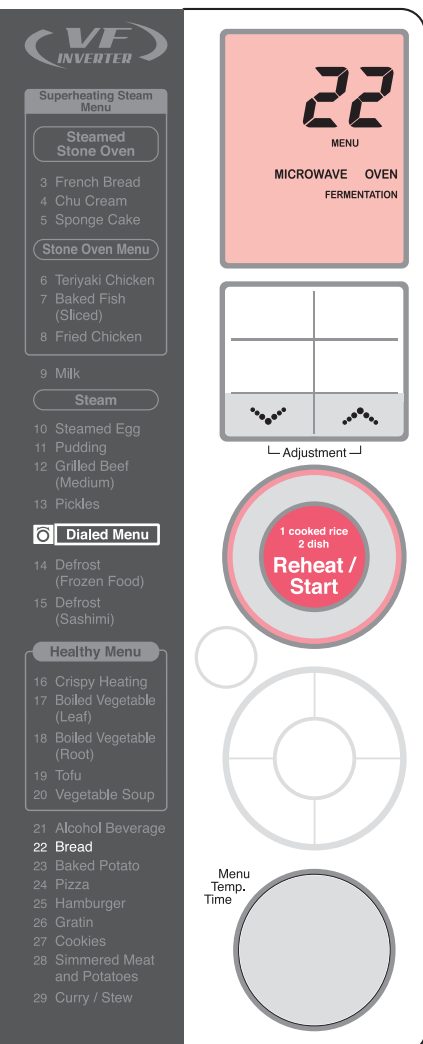
no accessories

AUTO COOKING MENU : BREAD

AUTO COOKING MENU WITHOUT TIME AND TEMPERATURE SETTING

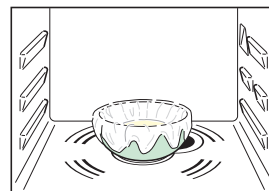
★ Fermentation by microwave function, and bread baking by oven function right after.

★ See page 36 for operating instructions and page 37 for dough making.



Example : Bread

- 1 Place the ingredients into the cavity.
 - Put the ingredients as recommended on page 37 in a heat resistant container, and place at the center of the cavity.



Primary Fermentation

- 2 Dial  to select auto cooking menu

There are auto cooking menu no. 14~29, please select auto cooking menu no. 22.


- 3 Press 
 - Primary Fermentation starts



The display will show the approximate time remaining, which depends on quantity and kind of food.

- The buzzer sound will be heard 5 times; primary fermentation is completed.

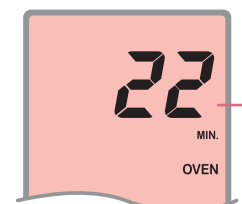
Secondary Fermentation and Baking

- 4 Put the shaped dough in the cavity and press 



approx. time remaining

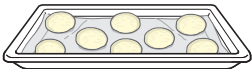
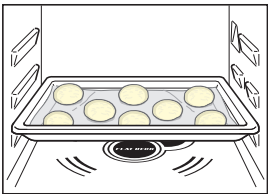
- Secondary Fermentation starts
- After the second fermentation is completed, baking starts
 - The display will change as shown on the right.





approx. time remaining

- The buzzer sound will be heard 3 times, cooking is completed
 - If the food is not removed, a buzzer will sound every minute for 5 minutes.
 - The plate will be hot. Handle carefully.
 - After finished cooking, the display will show "HIGH TEMP.".

Bread Dough Preparation (see page 72 for details)

<p>1 Make dough</p> <p>Ingredients for 8 pieces</p> <p>Bread flour 160g Butter 20g Milk 120g (115cc) Instant dried yeast 4g Sugar 20g Salt 2g</p>	<ul style="list-style-type: none"> Put butter and milk in a heat resistant container and heat with 600W for 40-50 seconds. (set the temperature to 40°C or lower) Mix the ingredients by a whisk and add drawn butter, dried yeast, then mix again. Add sugar, salt, and flour 80 grams accordingly. Mix all together again. After the ingredients are completely mixed, add the remaining hard flour. Then mix thoroughly. Flatten the dough and sprinkle with water. Then wrap it.
<p>2 Primary fermentation step 1, 2, 3 on page 36 (about 7 mins)</p>	<ul style="list-style-type: none"> Put the dough from step 1 at the center of the cavity, and start primary fermentation. ※ fermentation by microwave function, and baking by oven function.
<p>3 Dividing</p>	<ul style="list-style-type: none"> After the primary fermentation is completed, put the dough on a floured board. Then remove any air by kneading lightly.
<p>4 Leaving (about 10 minutes)</p>	<ul style="list-style-type: none"> Divide the dough into 8 equal parts (about 40g./piece) and shape each piece with the cut inside. Wrap each piece with the folded side down, and put on a tray. Leave for 10 minutes.
<p>5 Shaping</p>	<ul style="list-style-type: none"> Place the dough on the ceramic plate, and sprinkle over with water. 
<p>6 Second fermentation (about 6 minutes) step 4 on page 36</p>	<ul style="list-style-type: none"> Place the plate from step 5 on the lower level, and start the second fermentation. 
<p>7 Baking (about 22 minutes) step 4 on page 36</p>	<ul style="list-style-type: none"> After the second fermentation is completed, proceed to bake. <div style="border: 1px solid #f08080; padding: 10px; margin-top: 10px;"> <p>RECOMMENDATION</p> <p>If the bread is not brown enough, leave it in the cavity. The remaining heat will make it browner.</p> </div>

■ To adjust the temperature in auto cooking function,

- After the operation starts, press "Adjustment" to increase or decrease temperature within 10 seconds.
- Press  to increase. There are 3 levels, HIGH 1, HIGH 2, and HIGH 3.
- Press  to decrease. There are 3 levels, LOW 1, LOW 2, and LOW 3.
- The fermentation temperature can be increased or decreased also. There are 3 levels for both increase and decrease.

■ To adjust time during cooking operation

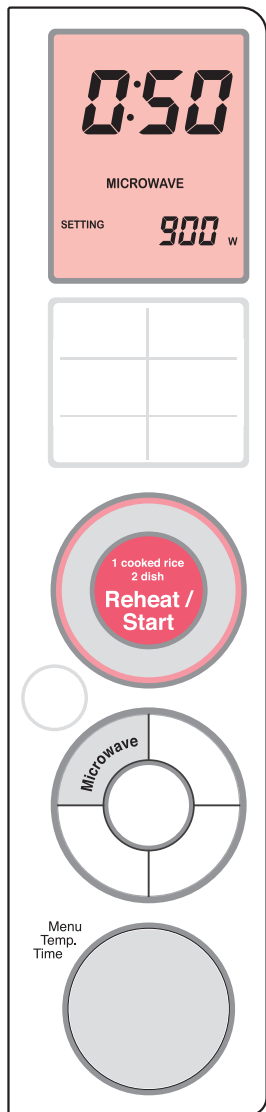
- Dial "Time" button to increase or decrease the desired cooking time which is limit to 1 minute per adjustment.

NOTICE

- If ingredient quantity is different from menu recipe, please observe food condition during manual cooking and adjust heating properly.
- Food condition can be varied, due to room temperature, existing food temperature, and power supply.

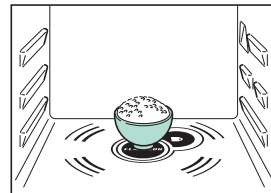
MICROWAVE COOKING

MANUAL COOKING



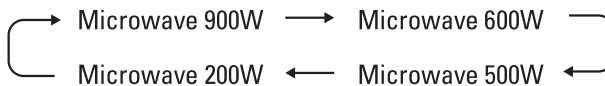
1 Place the food into the cavity.

- Place at the center of the cavity.
- Cook without accessories



2 Press

- Each pressing will switch among



3 Dial to adjust time

- The maximum cooking time:-
Microwave 900W : 15 minutes
Microwave 600W and 500W : 30 minutes
Microwave 200W : 90 minutes

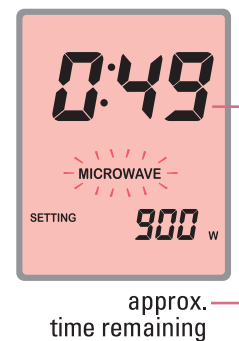
Increase heating time by approximately 10% when using the ceramic plate.

4 Press

- ▶ Heating starts.



- ▶ The buzzer sound will be heard 3 times, heating is completed.
 - If the food is not removed, a buzzer will sound every minute for 5 minutes.
 - The container will be hot. Handle carefully.



■ Automatic adjusting cooking temperature (used for simmer, etc.)

Example : Microwave 600W 15 minutes → Microwave 200W 30 minutes

Repeat step 2-3 of the microwave operation.

- 1) Adjust to microwave 600W 15 minutes by pressing "Microwave " 2 times and dial "Time" to adjust the time.
- 2) Adjust to microwave 200W 30 minutes by pressing "Microwave " 1 time and dial "Time" to adjust the time.
- 3) Press "Start" button to start the operation
 - When the operation of microwave 600W is completed, the time remaining for microwave 200W displays.
 - 900W, 600W, and 500W can be set for the first, but only 200W for the next.

■ To increase or decrease the cooking time during the operation

Dial "Time" to adjust the cooking time during the operation. (The time adjustment is per one minute increasing or decreasing cooking time.)

- If the time remaining for 900W, 600W, and 500W is under 5 minutes, the time adjustment is per 10 seconds increasing and decreasing cooking time.
- The maximum cooking time including any time added after the start is as follows:
 - 900W : 15 minutes
 - 600W and 500W : 30 minutes
 - 200W : 90 minutes
 - Fermentation : 90 minutes

● Use a plastic wrap according to the menu

Normally, it is unnecessary to wrap the food for reheating. However, some food need to be wrapped.

■ Adjusting the cooking time

The cooking time varies according to the microwave power output selection.

	0	5min	10min	15min
Microwave 900W	10sec interval	30sec interval	1min interval	
	0	5min	10min	30min
Microwave 600W and 500W	10sec interval	30sec interval	1min interval	
	0	15min	40min	90min
Microwave 200W	30sec interval	1min interval	5mins interval	

● Frozen Food

To heat up commercially frozen food, refer to the heating time and the power level specified on the food packaging.

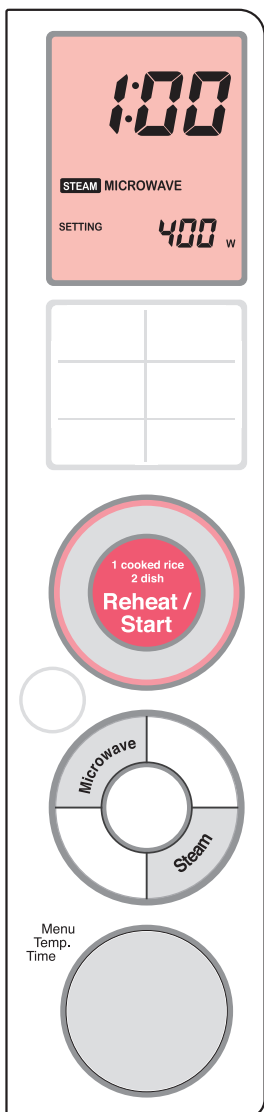
INSTRUCTION

Do not defrost or reheat mixed vegetables in small quantities. Mix vegetables may burn due to spark or dry up.

MICROWAVE COOKING WITH STEAM

MANUAL COOKING

STEAM



1 Prepare the water tank, place the ceramic plate on the flat table, and place the food on to the ceramic plate

- Place the food in a proper heat resistant container, and place the container at the center of the cavity.
- See page 13 for the water tank preparation.

2 Press and then press

- The microwave power output is fixed at 400W.

3 Dial to adjust a time

- The maximum cooking time is 30 minutes.

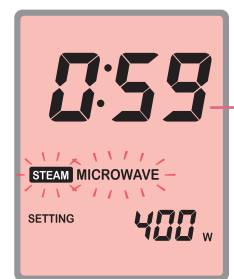
4 Press

► Heating starts.



► The buzzing sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- The container will be hot. Handle carefully.
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.



approx.
time remaining

■ To increase or decrease the cooking time during the operation.

Dial "Time" to adjust the cooking time. The time adjustment is per one minute.

- The maximum cooking time is 30 minutes including any added time.

■ If the water tank is emptied during the operation "WATER" appears on the display with a buzzing sound, refill the water tank.

Water can be refilled to the water tank anytime, even during cooking, after a while "WATER" will disappear.

■ Adjusting the cooking time

0	5min	10min	30min
10sec interval	30sec interval	1min interval	

CAUTION

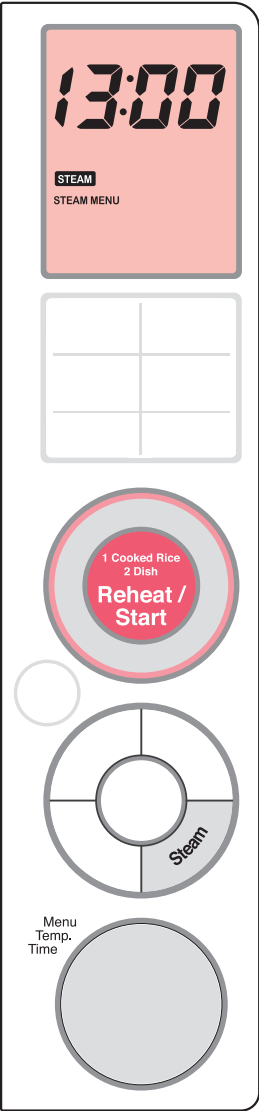
- After you finish cooking, be aware of hot steam when you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.

STEAM COOKING

MANUAL COOKING

STEAM

★ Cooking with microwave and oven function, be careful with containers and accessories.



1 Prepare the water tank, place the ceramic plate on the flat table, and place the food on to the ceramic plate

- Place the food in a proper heat resistant container, and place the container at the center of the cavity.
- See page 13 for the water tank preparation.

2 Press

3 Dial to adjust a time

- The maximum cooking time is 30 minutes.

4 Press

► Heating starts.



► The buzzing sound will be heard 3 times, heating is completed.

- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- The container will be hot. Handle carefully.
- After finished cooking, drain the water inside the water tank completely and wash the tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.



approx.
time remaining

■ To increase or decrease the cooking time during the operation.

Dial "Time" to adjust the cooking time. The time adjustment is per one minute.

- The maximum cooking time is 30 minutes including any added time.

■ If the water tank is emptied during the operation "WATER" appears on the display with a buzzing sound, refill the water tank.

Water can be refilled to the water tank anytime, even during cooking, after a while "WATER" will disappear.

■ Adjusting the cooking time

0	5min	10min	30min
10sec interval	30sec interval	1min interval	

CAUTION

- After you finish cooking, be aware of hot steam when you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.

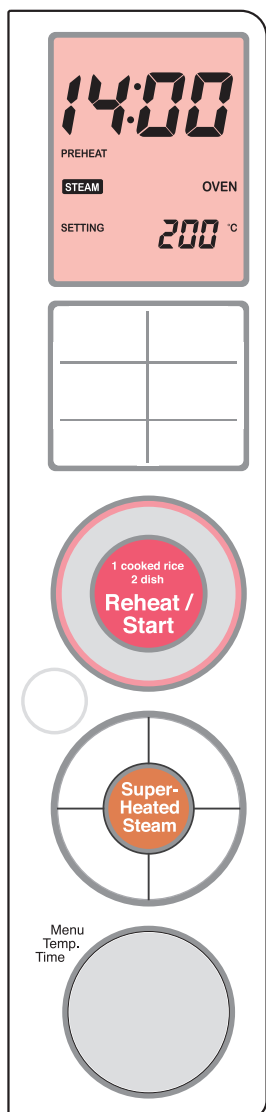
SUPER HEATED STEAM COOKING

MANUAL COOKING

WITH PREHEATING · WITHOUT PREHEATING

STEAM

with accessories



WITH PREHEATING

1 Prepare the water tank, and press  with the empty cavity

- ▶ "PREHEAT" will be displayed.
- See page 13 for the water tank preparation.

2 Dial  to adjust the temperature

- The temperature can be set between 100~250°C.

3 Press  and then dial  to adjust the time

- Maximum cooking time is 60 minutes.

4 Press  to preheat the cavity

- ▶ The time remaining appears one minute before the preheating is completed.
- ▶ The buzzer sound will be heard 5 times, and "PREHEAT FINISH" appears on the display.
- Preheating function will keep set temperature for 20 mins, after preheating is completed.

5 Place the food on the ceramic plate, and place the ceramic plate into the cavity and press 

- ▶ Heating starts.
- ▶ The buzzing sound will be heard 3 times, cooking is completed.
- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- The ceramic plate and the cavity will be hot. Handle carefully.
- After finished cooking, drain the water inside the water tank completely and wash the water tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.



CAUTION

- After you finished cooking, be aware of hot steam while you open the door.
- Be aware of the shot of hot steam, when you open the door during operation.
- The drain tray will gather the hot water. After it is cooled down, drain it completely.

Super Heated Steam

is steam heated above 100°C until it becomes colorless. The high temperature of the steam increases food heating ability. Apart from increasing heating ability, super heated steam removes excess fat and salt for good health, therefore, burnt marks on food rarely occurs.

WITHOUT PREHEATING

1 Prepare the water tank, place the food into the cavity, and press  twice

- See page 13 for the water tank preparation.

2 Dial  to adjust the temperature

- The temperature can be set between 100~250°C.

3 Press  and then dial  to adjust the time

- Maximum cooking time is 60 minutes.

4 Press 

▶ Heating starts.



▶ The buzzing sound will be heard 3 times, cooking is completed.

- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- The ceramic plate and the cavity will be hot. Handle carefully.
- After finished cooking, drain the water inside the water tank completely and wash the water tank with water.
- Wipe off the water remained in the cavity with dry cloth after the cavity is cooled down.

NOTICE

- The result varies according to the room temperature, shape, quantity, size, initial food temperature, power, etc.
- It is advisable to change the position of food from upper to lower level, or front to rear during heating, or cover some parts of food with aluminum foil.

■ To increase or decrease the cooking time during the operation

- Dial "Time" to adjust the cooking time. The time adjustment is per one minute increasing or decreasing cooking time.
- The maximum cooking time is 60 minutes.

■ To increase or decrease the temperature during the operation

- Press "Super Heating Steam" button during heating, the setting temperature will flash (about 5 sec). Dial "Temp." to adjust the temperature by 10°C increasing or decreasing temperature, when the setting temperature is flashing.

PREHEATING

- To preheat the cavity to the proper temperature for cooking.

■ Adjustment of time and temperature during preheating
Not available.

■ The relation between the set temperature and pre-heating temperature

After preheating, the cavity temperature still remains at the set temperature. However, if the temperature is set above 200°C, the cavity temperature will be preheated to just 200°C.

■ Preheating timing
200°C : approx. 15 minutes

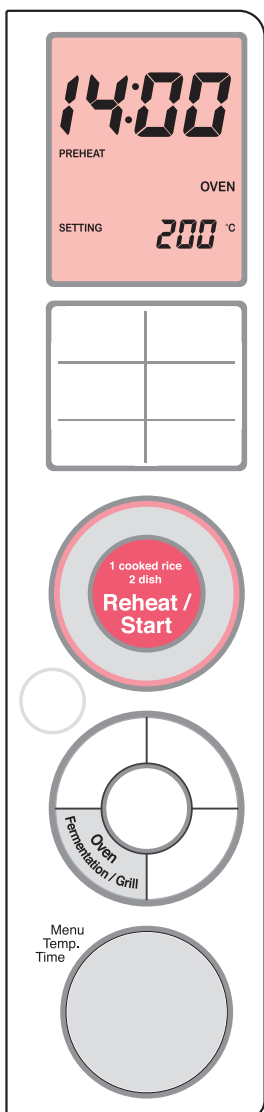
■ Adjusting the cooking time

0	5min	40min	60min
30sec interval	1min interval	5min interval	

OVEN COOKING WITH PREHEATING · WITHOUT PREHEATING · FERMENTATION

MANUAL COOKING WITH ADJUSTMENT OF TIME AND TEMPERATURE

with accessories



WITH PREHEATING

1 Place the ceramic plate into the cavity and then press



- ▶ "PREHEAT" will be displayed.

2 Dial  to adjust the temperature

- The temperature can be set between 100~250°C.

3 Press  and then dial  to adjust the time

- Maximum cooking time is 90 minutes.

4 Press  to preheat the cavity

- ▶ The time remaining appears one minute before the preheating is completed.



- ▶ The buzzer sound will be heard 5 times, and "PREHEAT FINISH" appears on the display.

- Preheating function will keep set temperature for 20 mins, after preheating is completed.

5 Place the food on the ceramic plate, and place the ceramic plate into

the cavity and press



- ▶ Heating starts.




- ▶ The buzzer sound will be heard 3 times, cooking is completed.

- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- After finished cooking, the display will show "HIGH TEMP.".
- The ceramic plate and the cavity will be hot. Handle carefully.



approx.
time remaining

WITHOUT PREHEATING / FERMENTATION

1 Prepare the water tank, place the food into the cavity, and press  twice

2 Dial  to adjust the temperature

- The temperature can be set between 100~250°C.
- Dial "Temp" to adjust the fermentation temperature among 45°C, 40°C, 35°C, and 30°C.

3 Press  and then dial  to adjust the time

- Maximum cooking time is 90 minutes.

4 Press 

► Heating starts.



► The buzzing sound will be heard 3 times, cooking is completed.

- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
- After finished cooking, the display will show "HIGH TEMP."
- The ceramic plate and the cavity will be hot. Handle carefully.

NOTICE

- The result varies according to the room temperature, shape, quantity, size, initial food temperature, power, etc.
- It is advisable to change the position of food from upper to lower level, or front to rear during heating, or cover some parts of food with aluminum foil.

■ Adjusting the cooking time

0	15min	40min	90min
30sec interval	1min interval	5min interval	

■ To increase or decrease the cooking time during the operation

- Dial "Time" to adjust the cooking time. The time adjustment is per one minute increasing or decreasing cooking time.
- The maximum cooking time is 90 minutes.

■ To increase or decrease the temperature during the operation

- Press "Oven" button during heating, the setting temperature will flash (about 5 sec). Dial "Temp." to adjust the temperature by 10°C increasing or decreasing temperature, when the setting temperature is flashing.

PREHEATING

- To preheat the cavity to the proper temperature for cooking.
- Adjustment of time and temperature during preheating
Not available.
- The relation between the set temperature and pre-heating temperature
After preheating, the cavity temperature still remains at the set temperature. However, if the temperature is set above 200°C, the cavity temperature will be preheated to just 200°C.
- Preheating timing
200°C : approx. 15 minutes

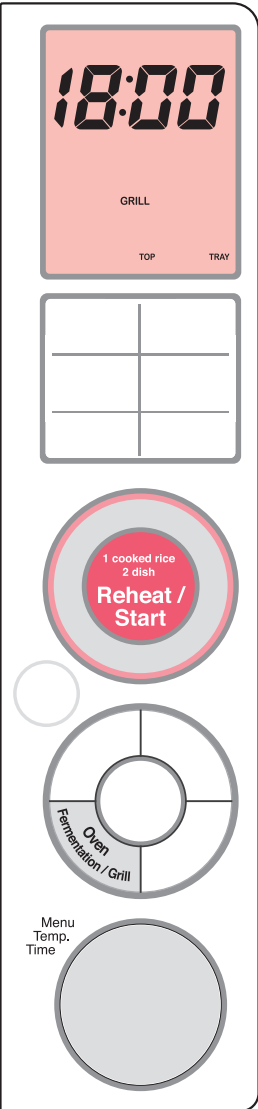
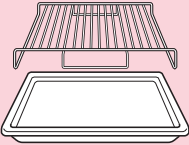
FERMENTATION

- Cool the cavity and the accessories of the appliance before starting the operation.
- Wait until "HIGH TEMP." disappears. If "C21" or "HIGH TEMP." appears on the display, press "Cancel" button and open the door. If the cavity is still hot, the fermentation function cannot work properly.
- Fermentation can be set by 45°C, 40°C, 35°C, and 30°C.

GRILL COOKING

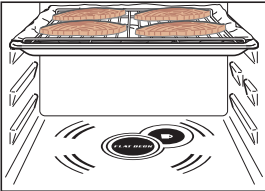
MANUAL COOKING

with accessories



EXAMPLE : GRILLED FISH

- 1 Place the gridiron on the ceramic plate. Next, place food on the gridiron and put into the cavity and then press  3 times.



- 2 Dial  to adjust the time
 - Maximum cooking time is 30 minutes.

- 3 Press 

► Heating starts.

NOTICE

To have the whole food done, turn the food over halfway through the grill time.



- The buzzing sound will be heard 3 times, cooking is completed.
- If the food is not removed, a buzzer will sound continuously every minute for 5 minutes.
 - The ceramic plate and gridiron will be hot. Handle carefully.



approximate time remaining

- **To increase or decrease the cooking time during the operation**
Dial "Time" selector to adjust the cooking time. The time adjustment is per one minute.
 - The maximum cooking time is 30 minutes.

■ Adjusting the cooking time

0	5min	10min	30min
10sec interval	30sec interval	1min interval	

MANUAL COOKING TIMER REFERENCE TABLE

- ★ Tables below are used for setting time and microwave power output when cooking manually and is approximated.
- ★ When heating using the ceramic plate, heating time should be 10% higher than listed on the table below (except heating time for steam heating or microwave with steam).

× : no need for plastic wrapping / ○ : need to wrap with plastic wrapping

Recommendation

Observe the food during heating, if food is overheated it may cause smoke or fire.

REHEATING (Microwave 900W)

menu	quantity	cooking time*	wrap
rice	1 bowl (150g.)	40sec	×
cooking in a bowl	1 bowl (340g.)	2min 10 sec	×
soup• miso soup	1 bowl (150cc.)	1min 20sec	×
steamed vegetables	150g.	50 sec	×
surry• stew	200g.	1min 40sec	○
dumpling	6pcs. (100g.)	30sec	×
buns	1pc. (80g.)	50sec	○
butter roll	2pcs. (70g.)	20sec	×
bread	1pc. (110g.)	20sec	×

BEVERAGE (Microwave 600W)

menu	quantity	cooking time*	wrap
milk	1glass (200cc.)	1min 40sec	×
alcohols	1glass (160cc.)	1min	×
beverage (water• coffee)	1glass (200cc.)	1min 10sec	×

BOILED VEGETABLE (Microwave 600W)

menu		quantity	cooking time*	wrap
leaf	spinash	100g.	1min 50sec	○
	cabbage	100g.	2min 10sec	○
	broccoli	100g.	1min 40sec	○
root	potato	1pc. (150g.)	3min 50sec	○
	taro	100g.	2min 40sec	○
	pumpkin	150g.	4min 10sec	○
	carrot	100g.	1min 40sec	○

STEAM

menu	quantity	cooking time*	wrap
meat buns• sweet red bean buns	1pc. (100g.)	8min	×
frozen food• frozen meat• sweet red bean buns	1pc. (100g.)	11min	×
cold dumpling	10pcs. (150g.)	10min	×
frozen dumpling	10pcs. (150g.)	15min	×

Remark : * : approximately cooking time.

DEFROSTING FROZEN MEAT AND FISH

(Microwave 200W)

menu	quantity	cooking time*	wrap
meat	100g.	1min 50sec	×
	200g.	4min	×
	400g.	7min	×
	600g.	10min	×
sashimi	100g.	2min	×
	200g.	3min	×
	400g.	7min	×
	600g.	9min	×

DEFROSTING FROZEN BOILED VEGETABLE

(Microwave 900W)

menu	quantity	cooking time*	wrap
lone bean	100g.	1min 20sec	○
taro	100g.	1min 40sec	○
pumpkin	150g.	2min 40sec	○

REHEATING FROZEN FOOD (Microwave 900W)

menu	quantity	cooking time*	wrap
rice	1 bowl (150g.)	2min	○
curry• stew	300g.	6min	○
dumpling	5pcs. (100g.)	1min 20sec	○
buns	1pc. (100g.)	1min	○

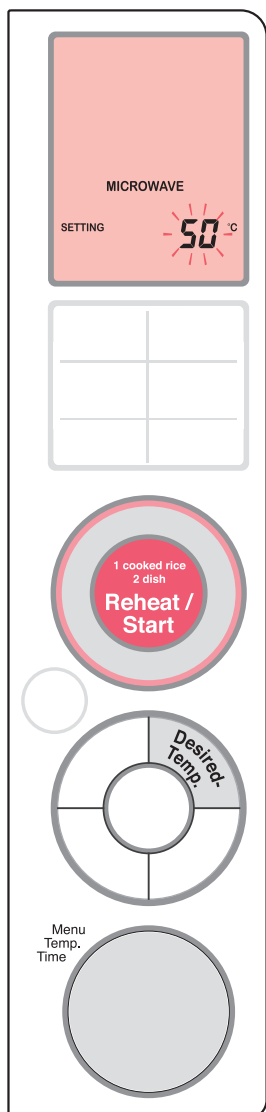
STEAM HEATING (Steam and Microwave 400W)

menu	quantity	cooking time*	wrap
cold rice	1bowl (150g.)	1min 50sec	×
cold buns	1pc. (100g.)	1min 20sec	×
cold dumpling	10pcs. (150g.)	1min 50sec	×
frozen rice	1bowl (150g.)	4min 10sec	×
frozen buns	1pc. (100g.)	2min 20sec	×
frozen dumpling	10pcs. (150g.)	4min 30sec	×

DESIRED TEMPERATURE WARMING

MANUAL COOKING

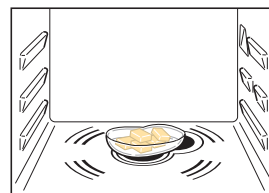
★ The quantity is for 1 person. (Refer to quantity reference from the table on the right)



EXAMPLE : MELTING CHEESE

1 Put the cheese into the cavity.

- Place the container at the center of the cavity.
- Cooking without accessories.



2 Press

3 Dial to adjust the temperature between -10~90°C

- Please see the table on the right for heating temperature reference.

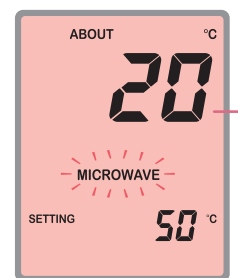
4 Press

▶ Heating starts



▶ The buzzer sound will be heard 3 times, cheese is melted.

- If the food is not removed, a buzzer will sound every minute for 5 minutes.



approx.
food temperature

■ To heat after cooking is completed.

→ Press "Microwave" button to set microwave power and dial "Time" to adjust the time. Observe the condition of foods during operation.

■ Place the food on the circle mark of the flat table.

- For a ceramic cup, please place into the cavity on the circle mark of the flat table.

■ Cool the cavity before next heating.

- If the cavity is still hot, infrared sensor will not be able to measure the food temperature correctly.

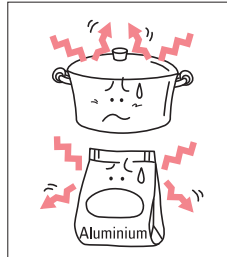
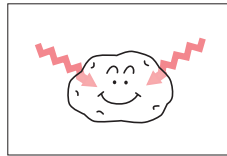
HEATING MECHANISM

HEATING WITH MICROWAVE

The way is to heat food inside and outside at the same time with electromagnetic waves.

Characteristics:-

- When the waves contact food, they are absorbed by the water or liquid molecules in food causing them to agitate. This produces heat which is distributed through the food.
- Such waves can pass through pottery, porcelain, and plastic containers. Metallic or aluminum containers are not suitable as the waves bounce off, thus no heat is generated inside the food.



EXAMPLES OF AUTO COOKING MENUS

(Including auto cooking menus with steaming)

Reheat, Milk, Defrost (Frozen Food and Sashimi), Tofu, Vegetable Soup, Boiled Vegetable (Leaf), Boiled Vegetable (Root), Alcohol Beverage

KEY POINTS OF MICROWAVE COOKING

● Heating Time

The time should be balanced with the quantity of food. If the quantity of food is doubled, the cooking time should be almost doubled as well. Moreover, the temperature should be lowered a little.

● Microwave Heating

Lessen cooking time because liquid inside the food is readily evaporated causing the food to dry and harden.

Infrared Sensor

This is an electromagnetic sensor measuring heat radiated from food. This controls the temperature as well. The sensor can control heat according to the preset temperature, unrelated to the initial conditions of the food (e.g. normal, chilled or frozen).

SIMMER

- Cooking the food after it has already been done once. The boiling point and the cooking time are automatically lowered for excellent tasting food.

EXAMPLES OF AUTO COOKING MENUS

Simmered Meat and Potatoes, Curry / Stew

● Heating Time

It is unnecessary to set the cooking time because of the preset time of each auto cooking menu.

COOKING WITH DESIRED TEMPERATURE

- Used for cooking to the desired temperature.
A lower temperature can also be set, so that baby food can be reheated and butter can be softened and remain creamy.

● Heating Time and Cooking Temperature

The cooking temperature varies according to the type of food. Refer to page 49 for temperature setting. It is unnecessary to set a cooking time because the operation preferentially follows the food temperature selected.

STEAMING (MICROWAVE / HEATER / STEAM HEATING)

- To reheat food with electromagnetic waves, steam, and heat, giving excellent softness and moisture.
- To reheat food with electromagnetic waves and steam, after the cavity is preheated.

EXAMPLES OF AUTO COOKING MENUS

※ including menus with cooking by heater.

Steamed Egg, Pudding, Grilled Beef (Medium), Pickles

HEATING WITH HEATER

SUPER HEATED STEAM / OVEN COOKING

The heat is distributed within the cavity by the heater and upper heater and bottom heater of the appliance.

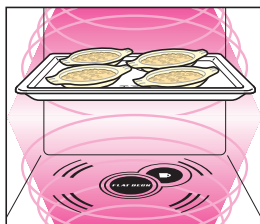
EXAMPLES OF AUTO COOKING MENUS

(Some menu does not cook with steaming)

Stone Oven Menu (Teriyaki Chicken, Baked Fish (Sliced), Fried Chicken),
Steamed Stone Oven (French Bread, Chu Cream, Sponge Cake),
Baked Potato, Pizza, Hamburger, Gratin, Cookies.

CERAMIC PLATE

- Used for sweets and lunch box.
Refer to cooking book for more details.
- Temperature inside the cavity may vary depends on location of container and amount of food.



KEY POINTS FOR SUPER HEATED STEAM AND OVEN COOKING

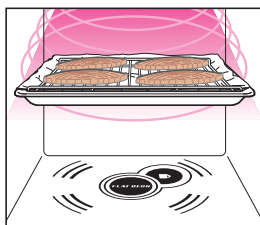
- **Positioning Food**
Some food increase in size after cooking. Place food items properly.
- **Heating Time**
Observe the condition of food and adjust the time as well. If the cavity is still hot, may be repeated heating, set a shorter time and observe the condition of food.
- **During Heating**
Do not open and close the door frequently. The temperature inside will decrease.
- **For Partial Heating**
Wrap part of the food that should not be heated with aluminium foil.
- **After Cooking**
Take out the food immediately after cooking to prevent overcooking.

GRILL COOKING

Heat is distributed directly from the upper heater to crisp and brown food.

CERAMIC PLATE AND GRIDIRON

- Used to grill fish, etc.



- **To ensure even cooking throughout**
Turn the food over halfway during cooking.
- **After Cooking**
Take out the food immediately after cooking to prevent overcooking.

HEATING COMBINATION BETWEEN MICROWAVE / HEATER

To ferment with electromagnetic waves and to bake with heater.

Heat up with microwaves and heater.

EXAMPLES OF AUTO COOKING MENUS



Bread



EXAMPLES OF AUTO COOKING MENUS



Crispy Heating (Steam is also used)


USABLE AND UNUSABLE CONTAINERS

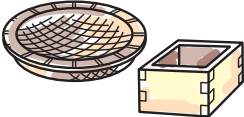


For heating temperature details, see the specification on each container.

Type of Container : GLASSWARE	Heating with Microwave and Steam	Heating with Heater
Heat Resistant 	USABLE <ul style="list-style-type: none"> • If the container is cooled immediately after being heated, it may break. • Remove the lid for auto cooking menu function. 	USABLE <ul style="list-style-type: none"> • If the container is cooled immediately after being heated, it may break.
Non-Heat Resistant 	UNUSABLE Crystal or hardened containers of different thickness or if distorted are unusable.	UNUSABLE

Type of Container : PLASTIC	Heating with Microwave and Steam	Heating with Heater
Heat Resistant (Heat resistant : 140°C or more) "Microwaveable" is indicated on the container. 	USABLE <ul style="list-style-type: none"> • Remove both non-heat and heat resistant lid from the container. • Fatty and sweet food cannot be cooked at high temperature. • Remove the lid for the auto cooking menu function. 	UNUSABLE There might be transformation due to melting or broken.
Non-Heat Resistant (Heat resistant : 140°C or less) 	UNUSABLE Containers which deform due to electromagnetic wave action are unusable (such as polyethylene, styrol, carbolic acid, melamine, urea resin, etc). However, a styrene foam tray is usable for the auto defrost function.	UNUSABLE

Type of Container : POTTERY, PORCELAIN, AND LACQUERWARE	Heating with Microwave and Steam	Heating with Heater
Pottery and Porcelain 	USABLE However, containers decorated with gold/silver effects, can cause sparks. Therefore, they are unusable.	UNUSABLE Heat resistant pottery, such as a cooking pan, gratin dish, etc., is usable.
Lacquerware 	UNUSABLE The coating of container may peel off or split.	UNUSABLE

Type of Container : METALWARE	Heating with Microwave and Steam	Heating with Heater
Cookware, made of metal and aluminum such as a metal rack, a metal skewer, etc. 	UNUSABLE A metal rack, skewer, or suchlike may cause sparks.	USABLE But containers with a resin holder are also unusable.

Type of Container : OTHERS	Heating with Microwave and Steam	Heating with Heater
Wood, Bamboo, and Paper 	UNUSABLE As containers made of woods may spark or catch fire, heat resistant paper or parchment paper is usable for bakery and microwave with steam functions.	UNUSABLE Any heat resistant paper or parchment paper as used to wrap cakes is unusable.
Aluminum Foil 	UNUSABLE It can be used for deflecting the electromagnetic waves in the auto defrost function. It is unusable for steamed food.	USABLE It may be used to cover ceramic plate or lower the level of food burning or when grilling.
Plastic Wrap (Heat resistant 140°C or more) 	USABLE It is unusable for very fatty food, because such food reach a high temperature. Polyethylene plastic wrap is unusable, because it will melt and may catch fire.	UNUSABLE It will melt at high temperature.

MAINTENANCE

⚠ WARNING



UNPLUG

Disconnect the power plug from the outlet before maintenance.
Otherwise, it may cause electric shock, injuries or burns.



WET HANDS
PROHIBITED

Do not unplug with wet hands.
It may cause electric shock.

⚠ CAUTION



UNPLUG
AFTER
THE OVEN
IS COOL

To clean the body, unplug after it is cools.
It may cause electric shock, or burns.



PROHIBITED

Do not use foodstuff or meat soup which still have dirty as it is.

Wipe up condensed moisture.

The wave will concentrate at that part, it might cause a fire, smoke, sparking. It can also cause a rust.

- In case that it was stuck into foodstuff or meat soup, please make sure to firstly clean up by cooling down the substance before heating.



To clean with steam system, keep the door close.
Steam is relaeased during steam system drainage causing burns.

BODY AND DOOR

Wipe with a damp cloth.

- In case of stains, clean with a cloth dampened in a mild cleaner. Always wipe away the cleaner residual thoroughly.

Instruction

- Do not immerse in water. It may cause corrosion.

STEAM NOZZLE

Wipe with a damp cloth.

- After steam cooking, area nears the steam nozzle may have white residues. Use a damp cloth to clean after use.

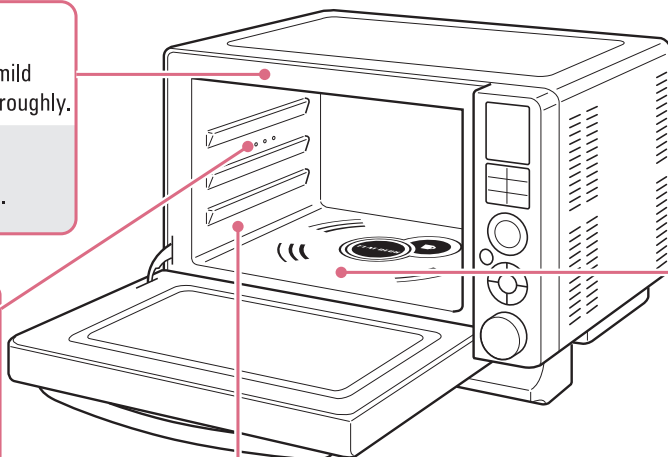
CAVITY AND INSIDE OF THE DOOR

Wipe with a damp cloth.

- In case of stains, cover them with a damp cloth about 30 minutes to soften and then clean.
- After steam cooking, area nears the steam nozzle may have white residues. Use a damp cloth to clean after use.
After steam heating remove any residual moisture immediately.

Instruction

- Do not clean with any sharp-pointed implements such as a scrubbing brush or fork, because they can cause scratches and cracks.



WATER TANK

Remove dirt with a sponge and wipe off residual water immediately.

In case of stains, clean with a sponge dampened with a diluted mild cleaner and wash away with water.



Instruction

- Do not wash in a dish washer or use a dish drying machine. The water tank may be deformed or damaged.
- Avoid direct sunlight to the water tank may become discolored or damaged.

■ **When smell inside the cavity cannot be removed even after cleaning.**

Perform warming of the oven (see page 18). Smell becomes less.

■ **When not using the appliance for a long period.**

Disconnect the power plug from the outlet, and clean each part.
Keep away from humidity and dust when storing the appliance.

INSTRUCTION

Do not clean the appliance with household and furniture cleaners, such as those with less alkalinity, alkalinity, mild acidity, acidity, oven cleaners, household cleaners, benzene, thinners, bleach, hot water, and flammable sprays (LPG, etc.). such solutions can cause damage, discoloration, deformation, smoke, and fire.



PROHIBITED

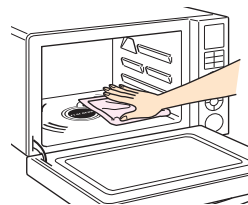
ADVICE

- Soil in the cavity as well as on the gridiron or ceramic plate can be suspended using steam.
- Carry out this referring to "Cleaning Using Steam" on page 106.
- Do not carry out by any other method than shown on page 106.

BOTTOM SURFACE OF THE CAVITY

Wipe away spills on the flat table of the cavity with a damp cloth right away.

In case of stains, cover them with a cloth dampened with a liquid cleaner (creamy cleaner) for about 2 minutes to soften and wipe clean.



Instruction

- Do not scrub the silicone packing and coating surfaces. They may scratch.
- Do not scrub with metal scrub brush or object with sharp tip.
This could result in scratching, damage or crack.

CERAMIC PLATE

Remove dirt with a sponge and wipe off residual water immediately.

- If dirt still sticks to the plates, soak them in bleach diluted with water overnight.
- Water left on the gridiron can cause corrosion.



Instruction

- Do not cool the plates just after using. They may shatter or deform. If they contact water while hot, steam may result or hot water splash causing risk of scalding.
- Do not clean with any sharp pointed implements, such as a scrubbing brush, because they can cause scratches and cracks.

MAINTENANCE (Continued)

CAVITY STEAM CLEANING FUNCTION

Suspense soil in the cavity as well as on the gridiron, and the ceramic plate can be wiped off easily.


1 Prepare the water tank. Place the gridiron and the ceramic plate to be cleaned into the cavity.

- See page 13 for the water tank preparation.

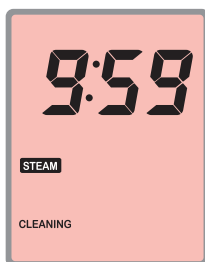
2 Press for 3 seconds



- ▶ A buzzer sound will be heard after 3 seconds, and 'CLEANING 1' will appear on the display.

- Each press of , the indication will switch between "CLEANING 1" and "CLEANING 2".

3 Press to start cleaning



- ▶ The buzzing sound will be heard 3 times, cleaning is completed.

- Disconnect the power plug from the outlet and wipe off the soil after the temperature of cavity, gridiron, steel plate, and ceramic plate has cooled down.
- After cleaning, drain the remaining water inside the water tank completely and wash the tank with water.

CAUTION


Cavity, gridiron, ceramic plate, and steam vent are hot immediately, after cleaning using steam. Be careful with these hot parts.

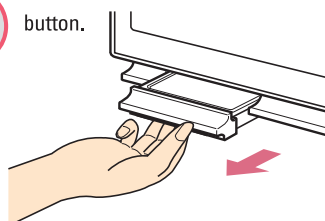
WATER DRAINING FROM THE PIPES

After each steam session, drain water from the pipes.

1 Close the door and be sure that "0" shown on the display. Then, remove the water tank from the body.

If "0" is not shown on the display,

press  button.



2 Press to select "CLEAN 2"

See step 2 of "CAVITY AND ACCESSORIES CLEANING PROGRAM" for details.

3 Press

- ▶ The buzzing sound will be heard 2 times, draining is completed.

- After draining is completed, leave the door open to dry inside the cavity.
- After cleaning, drain the remaining water inside the water tank completely and wash the tank with water.

CAUTION

- Do not press any button for approximately 2 minutes, during pipe draining.
- Leave the door closed during pipe draining. Drained water becomes steam and discharged from the steam vent.

IF FOOD IS NOT AS DESIRED

MICROWAVE

● REHEAT RICE AND FOODS

Food is still cold after heating with "Reheat" function.

- If the temperature inside the oven (especially the flat table) is still high, the sensor cannot function properly. Cool the oven before reheating.

Food is not reheated.

- Is the food in a metal container or wrap with aluminum foil?

Food is overheated by the reheating function.

- Is a pottery or glass lid used?
The infrared sensor cannot function properly.
- Is food placed at the center of the oven?

Rice dried out.

- Before reheating, sprinkle water over the rice to add moisture.
- Heat up the rice by steam and microwave, so that the rice is well moistened.

Soup or liquid spillage.

- Pour soup or liquid into deep bottomed container before heating.

A curry or a stew is not reheated.

- For thickened food, press  3 times to adjust to high level (HIGH 3).

Frozen rice is not reheated.

- If the surface of food melts or the food is wrapped with a plastic wrap, the infrared sensor cannot function properly. Reheat food from the fridge immediately.

Frozen food is not reheated.

- If the surface of food melts or the food is wrapped with a plastic wrap, the infrared sensor cannot function properly. Reheat food from the fridge immediately. Cover the food so that it is in contact with the wrap.

Food dried out.

- Sprinkle water before heating.
- Heat up the foods using microwave and steam until well moistened.

Fried food or Tempura becomes greasy.

- Place on the plate with oil absorption paper.
- Heat up the food by auto cooking menu 16 Crispy Heating, so that it becomes crispy.

● BOILED FOODS

Vegetables are dried.

- Wash vegetables and wrap with a plastic wrap without shaking off the water.

Food is boiled unevenly.

- For root vegetables such as pumpkin, potato, etc. cut into the same size.
- For leaf vegetables such as spinach, interlace leaves, and stems.

IF FOOD IS NOT AS DESIRED (Continued)

MICROWAVE

● BEVERAGES

The operation time is too short.
The beverage temperature is still low.



- If the temperature inside the oven (especially the flat table) is still high, the sensor cannot function properly. Cool the cavity before reheating.

Milk is too hot.



- Is the milk reheated with "9 Milk" function?
If it is reheated with "1 Reheat" function, it becomes too hot.
- Check the quantity of liquid. The proper amount is 70-80% of the container volume. If there is less liquid in the container, it becomes too hot.
- Is the glass placed on the inner right circle of the cavity?
If not place on the proper position, the infrared sensor will not function properly and may cause the milk to boil.
- See page 29 for proper container.

A skin forms on milk.



- After reheating is completed, stir the milk right away to avoid a skin forming.

Alcohol is too hot.



- Is the alcohol reheated with "21 Alcohol Beverage" function?
If it is reheated with "1 Reheat" function, it becomes too hot.

The temperature of alcohol in the bottle is different.



- Wrap the neck of the bottle with aluminum foil to reduce the difference in temperature between the top and the bottom.

● AUTO DEFROST

The food is defrosted improperly.



- Put the food on a shallow tray or paper, and then heat.
If the food is put on a deep tray, its edge will prevent the sensor detecting the exact temperature.
- The proper thickness of food for defrosting is 3 cm. or less and the food should be even thickness. Moreover, shield the thinner parts such as a fish tail with aluminum foil.
- To defrost more than 2 pieces of foods, best to defrost food with similar shape and texture.

The food is defrosted unevenly.



- If the temperature of the food is high partly, the sensor may detect defrosting is completed. The food may infact be incompletely defrosted.
 - If the food is uneven thickness, only some parts are easily defrosted.
Slice food to the same thickness.
 - For some undefrosted parts, defrost with microwave 200W. function and observe the condition of the food.

● DESIRED TEMPERATURE

The food temperature is still low after heating.



- If the temperature inside the cavity (especially the flat table) is still high, the sensor cannot function properly. Cool the cavity before reheating.

IF FOOD IS NOT AS DESIRED (Continued)

STEAM · OVEN COOKING

● To increase effectiveness of cooking

Room temperature, shape, volume, size and power create different food conditions. Wrapping parts of the food or the container create a more appetizing and delicious food.

● SPONGE CAKE

The cake is not light and fluffy.

- Are the eggs beaten well? Beat them until smooth and uniform?
- Are the eggs frequently stirred after they are mixed with flour?

The ingredients are not beaten well.

- If water or oil sticks to the bowl or the container, the eggs cannot be beaten well.

The flour is still lumpy.

- Has the flour been sifted?
- Are the ingredients well mixed?

The center of the cake dents.

- Are the eggs over beaten?

● CHIFFON CAKE

The cake does not rise enough.

- Beat the egg white until uniform texture. Beating is more consistent, if the eggs are cooled first.

There are some holes in the cake.

- Care for the air when pouring the blends into the mould. Raise the bowl higher to avoid the air.

● Chu Cream

It does not rise enough.

- Are the proportions measured correctly?
- Is the cooking time set correctly?

IF FOOD IS NOT AS DESIRED (Continued)

STEAM- OVEN COOKING

● COOKIES

The cookies are burned unevenly.

- Is the size and thickness of the mould the same?

● BUTTER ROLL

The roll is hard and has not risen.

- Is the dough fermented enough? If it is not fermented enough and its temperature is too low, it will not rise sufficiently.
- Are they over kneaded when shaped? If over kneaded, they become hard.

● French Bread

Bread is not thoroughly cooked.

- See cooking book, page 61, "Techniques for making French Bread".

● STEAMED FOODS

Heating time is too long.


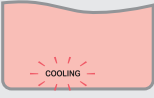






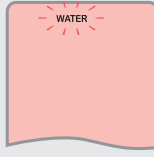
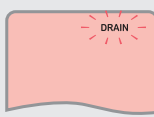
- This function heats food using steam, so heating time will be long compared to heating using microwave function.

● GENERAL STEAMING COOKING

It is not well done.

- Are the proportions measured correctly? Failure to follow the cooking book guideline will lead to undesired results.
- Has water emptied? Steam is not generated and steaming cannot be done properly, if the water level is low or water is not feeded.

IF THESE INDICATORS SHOW ON THE DISPLAY

Examples	Causes	Action Taken
"DOOR" appears 	<ul style="list-style-type: none"> Will show when door is closed and "Reheat", "Steamed Stone Oven", "Stone Oven Menu", "Milk", "Steam Menu" is not pressed on 1 minute. 	<ul style="list-style-type: none"> Open and close the door again, and press your desired button within a minute.
"COOLING" appears 	<ul style="list-style-type: none"> When the microwave heating function is used repeatedly, or when heating with the heater, as convection heating, is completed, such indicator will appear until the cavity cools. 	<ul style="list-style-type: none"> The appliance can be used while such indicator is indicated. (However, when "COOLING" shows, the appliance can not be used for some menus.)
"HIGH TEMP." appears 	<ul style="list-style-type: none"> When heating with the heater, as convection heating, is completed, such indicator will appear when the temperature inside is too high. 	<ul style="list-style-type: none"> Open the door. Wait until the cavity cools. (The word will disappear in about 15-20 minutes. If "Cancel" button is pressed or some auto menus are set during the display of the word, it will also disappear.)
"C21" and "HIGH TEMP." appears 	<ul style="list-style-type: none"> In case of high temperature inside the cavity, e.g. when cooking with the heater, oven cooking, is completed, "HIGH TEMP." will flash on the display. If "Fermentation" function is selected and press "Start" button, the display will shown on the left will appear. 	<ul style="list-style-type: none"> Press "Cancel" button and open the door. Wait until the cavity cools.
	<ul style="list-style-type: none"> In case of high temperature inside the cavity, e.g. when cooking with the heater, is completed, and any "Reheat", "Milk", "Steam Menu", "Defrost", "Tofu", "Vegetable Soup", "Boiled Vegetable (Leaf)", "Boiled Vegetable (Root)", "Alcohol Beverage", "Bread", "Simmered Meat and Potatoes", "Curry/Stew" and "Desired Temp." function is selected, the indicator shown on the left will appear. 	<ul style="list-style-type: none"> Press "Cancel" button and open the door. Wait until the cavity cools. ("Microwave" with manual setting) can still be used.
"C23" appears 	<ul style="list-style-type: none"> When inverter becomes hot after repeated cooking using the microwave function, the indicator shown on the left will appear. 	<ul style="list-style-type: none"> Place way from walls (see page 6 for details). Press "Cancel" button and open the door. Wait until the cavity cools.
"H" and number appears 	<ul style="list-style-type: none"> Such word will appear, when the appliance is broken. 	<ul style="list-style-type: none"> Unplug and call for service center.
"d" appears 	<ul style="list-style-type: none"> If the demo mode has been set, such word will appear when the door is opened. 	<ul style="list-style-type: none"> Press and hold "Cancel" button for 3 seconds until buzzing sound is heard then press .
"WATER" appears 	<ul style="list-style-type: none"> If water is emptied in the water tank, such indicator will appear. 	<ul style="list-style-type: none"> When the operation is suspended, refill water in the water tank and set it in the body. Press "Start" button to resume the operation. When the operation is not suspended, just refill water in the water tank. "WATER" will disappear, after a while.
"DRAIN" appears 	<ul style="list-style-type: none"> Such indicator will appear, after steam cooking. 	<ul style="list-style-type: none"> Drain the water tray completely, if it is full with water. "DRAIN" will disappear, after press any button or dial auto cooking menu selector.

TROUBLE SHOOTING

The following cases are not a fault with the appliance.

Conditions	Troubleshooting
Nothing happens when the power plug is connected.	With the door closed, the current is not yet distributed to the electric source, even if the plug is connected. Open the door once; the current will be distributed and some indication appears on the display 「0」.
There are some noises during cooking.	It is just the sound of the switch inside the appliance, not a fault.
During heating with the heater, such as convection cooking, a knock or other sounds are heard repeatedly.	It is just the sound of the cavity wall shrinking due to the higher temperature, not any damage.
During microwave cooking, a wheezing sound is heard repeatedly.	It is just the sound of the appliance during cooking, not a fault.
The sound of vent is heard or is not heard after or during cooking.	<ul style="list-style-type: none"> • It is just the sound of the ventilating fan in the appliance, not a fault. • After cooking, the ventilating fan may operate; it does not mean a fault. • "HIGH TEMP." will flash when the fan is operating.
Nothing appears when the button is pressed.	Open the door and put the food inside. Then operate the appliance. (To economize energy, the electric current will be disconnected, if the door remains open for more than 5 minutes.)
「0」 appears on the display with the door opened.	Opening the door indicates the distribution of electric current. Oven is ready for use.
A minute after cooking is completed, a buzzing sound is heard 3 times every minute.	If the food is not taken out of the cavity after cooking is completed, the buzzer is activated, it does not indicate a fault.
No buzzing sound is heard.	Is the buzzer turned off? See buzzer operations details on page 113.
Cooking status light do not light up.	Are cooking status light turned off? See cooking status light details on page 114.
Steam is not produced.	<ul style="list-style-type: none"> • Refill water in the water tank. Check if the tank is installed correctly. • Steam is invisible, even during operation.
The door is fogged up. Water drops drip. Steam leaks out from the door gap. Water remains in the cavity.	Water drops drip or steam leaks out for some menus. However, these will not affect the body of the appliance. Wipe off the water drops with dry cloth after the appliance has cooled down.

BUZZING SOUNDS

A buzzing sound is heard in the following conditions and operations:-

- Pressing a button : 1 beep
- Cooking completed : 3 beeps (long beep)
- Preheating completed, Fermentation completed : 5 beeps (long beep)
- The food is not taken out after cooking is completed : 3 beeps (long beep)
- Refilling water
 - Cooking is suspended : 7 beeps (short beep)
 - Cooking is not suspended : 3 beeps (short beep) after 1 minute.
- Indication of abnormality : 7 beeps (short beep)




Before calling service center, check the following:-

Conditions	Troubleshooting
There is no operation.	<ul style="list-style-type: none"> • Check if the house lights work. • Check if the power plug is disconnected. • Check if the fuse or the circuit breaker is cut off. • Is the door closed and opened during the operation? • Is a button pressed with nothing on the display? (Open the door and put the food inside. Then press the "Start" button.)
Heating does not function when "Reheat", "Steamed Stone Oven", "Stone Oven Menu", "Milk", "Steam", and "Start" is pressed.	<ul style="list-style-type: none"> • If any of the buttons is pressed a minute or more after the door is closed, it will not function. Open the door and close again to activate, and press "Start" button again. • Check "HIGH TEMP." indicator on the display. If it shown, open the door to lower the temperature inside until it disappears. • Check if doors are properly closed.
Food is not properly cooked.	<ul style="list-style-type: none"> • Are the cooking method correct? (Check if a lid, plastic bag, or accessories are needed.) Refer to page 107~110. • Check if the cavity is still hot. (Wait until the temperature decreases.) • Check if the quantity of the food is proper. • Check if the bottom or the ceiling of the cavity is dirty. • Check accurate function selection? Then does cooking start?
The appliance still operates though the temperature of the food has reached the preset temperature.	Some parts may have a lower temperature. In such case, the appliance still operates, though the temperature appears close to the preset one; this is not a malfunction.
The user navigator light does not light up.	Check if the user navigator light is set to off. If yes, resume the user navigator light. Refer to page 114.
The buzzer does not sound.	Check if the buzzer is set to off. If yes, resume the buzzer sound. Refer to page 113.




HOW TO TURN OFF AND RESUME THE BUZZING SOUND

■ To turn off the buzzing sound

Turn off the buzzing sound for when food is not removed

- 1 When 「」 appears, press and hold  for 3 seconds until a beep is heard.
- 2 Press  once.

Turn off all buzzing sound




- 1 When 「」 appears, press and hold  for 3 seconds until a beep is heard.
- 2 Press  once.

■ To resume the buzzing sound




Repeat the steps of turning off the buzzing sound, and the sound will resume.

HOW TO TURN OFF AND ON COOKING STATUS LIGHT

■ To turn off the cooking status light

- 1 When 「」 appears, press  once.
- 2 Press and hold  for 3 seconds until a buzzer is heard.

■ To resume the cooking status light

- 1 When 「」 appears, press  once.
- 2 Press and hold  for 3 seconds until a buzzer is heard.

SPECIFICATION

	ER-H8HK	ER-H8SG	ER-H8MS
Power Supply	220V~ 50Hz.	230V~ 50Hz.	240V~ 50Hz.
Power Consumption	Microwave 1450W•Heater 1350W		
Microwave Output	900W•600W•500W•200W		
Microwave Frequency	2450MHz		
Heater Power Output	Upper Heater 860W•Lower Heater 540W		
Heater Temperature Adjustment	Fermentation (30, 35, 40, 45°C)•100~250°C		
Body Weight	16kg		
Body Dimension	W495 x D450 x H345 mm		
Cavity Dimension	W329 x D376 x H243 mm		
Power Cord Length	1.4 m		
Cooking Timer Limitation	Microwave 900W : 15 minutes Microwave 600W•Microwave 500W•Steam with Microwave•Steam•Grill : 30 minutes Microwave 200W•Oven•Fermentation : 90 minutes		

Toshiba Microwave Oven

MODEL **ER-H8HK**
ER-H8SG
ER-H8MS

